FACILITY NAME:	Cold Spring	<u>n</u>	10:00 Out:	_	11:25 DATE:	ш	5.24.19	foodbo	orne alline	foodborne illness risk factors are important practices or procedures
Address:	25 Aiden 5t	Inspection by:	P.	Marcia Lee	N°	1	1	illness an	ed as the	identified as the most prevalent contributing factors of foodborne
Last Insp. Date:		Received by:	- 1.	Christine Morgan	Morgar	1		used to	prevent	used to prevent such foodborne illness and/or injury.
Purpose of Inspection:	routine	Signature:	П	CMATTAN	ξ'	1		Types	of Inspec	Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation,
Type of Establishment:	school	Email:						Suspec	t Iliness,	Suspect Illness, Complaint, or Other
License/Permit Number:	23,482,349	Business Emall:		cmorgan@plymouth.k12.ma.us	phymo	uth.k12	.ma.us			
ITEM Photographs	Photographs SOURCE OF FOOD	Points	O NI	OUT N/	N/O N/A COS R	/A CC	77	ITEM	Code	COMMENTS
1 P, Pf, C	Approved source for food, water, and ice; received at proper femperatures; wholesome, nonedulterated. In good condition, records evailable, \$3-201.11 \$3-202.11 \$3-202.15	N	×					H	(A) E00 069	
2 P, Pf,C	items must be properly date merking & disposition: date prepared, date frozen, date thawed,	+	+	1	1	┩	1	2		
1	expiration date. \$3-501.18. \$3-501.17	2	×	H	H	H			590 007	
ITEM: Photographs	Photographs FOOD PROTECTION	Points	2	O/N TUO	_	N/A COS	R	ITEM Code	ode.	COMMENTS
	god meets terriperature requirements during storage, preparetion.	Т	L.		_		;	-	000	Francisco Control of the Control of
•	volunary rezervous noot resess cemporature requirements cruming storage, properentor, cooling, cooling, content, meanting, botting, display, service, and transportation, \$2-401.11, \$3-501.16, \$3-501.19	u	(ш		u,	590 003	bag salad being transported from PUS is with transported in a milk crate with no ite or method to keep it cold that temperature of the product was 63.6 upon arrival. The kitchen PIC put it into cold transports a cold to temperature of the product was 63.6 upon arrival. The kitchen PIC put it into cold
4 Pf	Adequate facilities to maintain product temperature, thermometers provided	-	× ;		ŀ			4	590.004	and office on a minimal and and
1	Thermometers are present, conspicuously placed, accurate, calibrated, present	-	<u> </u>					_	500 DE3	
1	Potentially hazardous food properly thawed.	2	-	n		H	1	_		
7 P	Proper disposition of returned, previously served, reconditioned, end unsafe food, §3-306.14.	2	×		I		1	_	590 003	
8 P,Pf,C	rood protected during storage, preperation, display, service & transportation, Food containers stored off floor. Washing fruits and vegetables, §3-302.11, §3-304.11, §3-							DO		
9 P,Pf,C	No bare hand contact with ready-to-eat foods, proper utensits used, or approved atternate method contact with feady-to-eat foods, proper utensits used, or approved atternate method contact follower for a 11/EVAL/71 food 11/EVAL/71 for a 11/EVAL		-,	+		4		9	2000	
	proper handwashing and glove changing observed \$2-301.11, \$2-301.12, \$2-301.14	ш	•					n	TOTE OF DES	
10 Pf	In use food dispensing utensils properly stored	Н	×	H				10 5	590.003	
		Points	ē.	OUT N/O N/A	O Z		COS R ITEM Code	Mari	ode	COMMENTS
11 P	Menagement awareness; Proper use of reporting, proper restinction & exclusion for reportible diseases, \$2-201 11; \$2-201.12, \$2-201 13 No discharge from eyes, nose, or mouth observed, \$2-401.12	ω	×					ᄩ	590 002	
12 P,C		\dashv	*					12 5	EOU DOS	
13 C	open are a restart as are worn correctly, clean uniforms, kitchen whites, and sprons proper glove use	+	<u> </u>		٦			13	590 002	
		 		h	1	ŀ	l	Ì		
Τ	POOPMENT & CIENCILO: DECIGN, CONCILION & INCIALLY HON	Points	N 001	O/N TO		N/A COS	77		apor	COMMENTS
מ מ	Nonfood-contact surgices designed constructed maintained installed located	+	×			Ī	1	1 5	/00 065	
16 P.C.	Dishwashing facilities approved design, adequetely constructed, maintained, instelled	-	*			Ŧ	1		700 065	
F,C	ocated in armines approved uselys, adequestry constructed, mantalned, instelled, focated	.		9				, to		new machine the manufacturer plate says 160 wash 180 final rinse. The wash cycle reads 160 the
17 Pf	Proper chemical test kits, measuring devices for ph, thermal strips, and logs ere present. Temperature and psi gauges ere eccurate, 4-501 113	-	×					17 5	590 004	
18 C	Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	1	*					180	590 004	
19 Pf	Wash and rinse water is cleen, end at proper temperature	Н	×					19 5	590.005	
	Santization ruse (hot water - chemical). Proper santization of tood control surfaces through temperature, chemical concentration, exposure time for equipment end utensits §4-501.111-145 & 2701.4 & 45 cm 44 & 2004.0 & 20			_						do setup for chemical sanitizing for food contact surfaces. We're watching is not set up according to code there is a one they stink attached to the grease trap that pro hibbett we're watching, and
7	115, \$47 (x) 11, \$44 (x) 11, \$40 (x) 11, \$40 (x) 12, \$40 (x) 1,1 (A)								590 004	outdated to compartment sink is used with a hose attached but does not come off for maintenance. Must provide chemical or Santa sensation with test kit and log sheet for food contact services in the
		-	ŀ	ŀ	ŀ	ŀ	ŀ			
		Points	IN OUT	UT N/O	-	N/A COS	æ	ITEM Code	ode	COMMENTS
-	mipuig entris properly sured creen and dry or in a sannizing solution	2	×			II.		21 590,003 590,004	590,003 590,004	use paper towels.

RETAIL FOOD INSPECTION FORM

person out sick who is certified, no certified manager.	45 590 007 C	3 45 590 007		3	102.12(A)		45 C	1.1
Posturent		D NA COS D				Phocographs RESPONSIBLE PERSON IN CHARGE	MEM	al I
				×	y stored.	Soiled linens properly stored,	44 C	1.
	43 590 D04			1 ×	Seperation of maintenance moms and equipment, faundry facilities by partition.	Seperation of maint	T	1.
	42 590 006		1		equipment roperly stored.	equipment roberty stored	٠,	1.
	590,007			×	items. Undergents, earnizate and other ceaning supplies are used in a sale, affective marner. Hazardous materials ere kept in their original containers end stored separate from rew materials. §7-202.12, §7-203.11, §7-101.11, §7-201.11	manner. Hazardous maw materials. §7-21	T	
	41				rescricides and rodenticides are used and stored so as to prevent contamination of food		41 P,Pt,C	
	590 004			×	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items properly equipped and properly ventilated. Drassing rooms are meintained in good physical repair,		-	1
the hood has not been inspected and tagged	39 590,004		111		and prevent contamination by dust, and/or other airbome substances	and prevent contam		1
one cracked light shield observed one broken light shield observed	38 590 006			×	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof builts.	shatter proof bulbs		1
paint in the colling in the kitchen and on the ducts are blistered and peeling it needs to be scraped and resurfaced also on the wall by the dishwasher	37 590.006		Þ	1	Walls, ceilings, atlacited equipment, properly constructed, good repair, clean, Well & ceiling surfaces as required. Dustless cleaning methods used as needed	Walls, ceilings, atta surfaces as require		1
floor in the storage area has paint worn and needs to be resealed.	36 590 006		1	1	Proper floor construction, proper foor covering instelled, floors graded with drained es required, floor and well juncture covered. Floors in good repair and clean, Dustless cleaning methods used as reacted.	Proper floor construction, required, floor and wall juinethods used as readed	36 C	1
COMMENTS	ITEM Code	N/O N/A COS R	N LNO	Points IN		Photographs FLOORS, WALLS & CEILINGS		isl
	35 590 006			×	Doors, windows, and other openings are protected to eliminate entry by insects, including the series were protected to eliminate entry by insects, and other openings are protected to eliminate entry by insects,	Doors, windows, an odents/basts. No s	35 C	1
	3.4 590 006			×	utulside premises are free from trash, etc., free of harboreges, breeding places for nodents, insects, and other pests. Dutside areas (roads, yerds, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	unside premises a insects, and other pural drainage and do no	34 Pf,C	
	33 590 005			2 ×	Sumcerif covered trash receptions present in edequate number, leek proof, insect/rodent proof, emptied with adequate frequency, clean.	proof, emptied with		1
	R ITEM Code	N/O N/A COS R	N Ino	Points IN		Protograpio FACILITY AND GROUNDS	11	lel.
	32 590 006 590 005			×	I cale facilities: properly constructed; self clasing doors, mutures in good repair, stupped with scap and towels in dispensers! Inancidrying alevices, deaned, covered sanitary disposal recopitiols, handwesh signage present. Tolief facilities have self-closing doors and doors do not open into areas where food is exposed to entonie contamination and are edequately separated from food processing and storage ereas.	soap end towels in soap end towels in recepticle, handwes not open into areas separated from food	32 Pf,C	1
insufficient handwashing facilties in the kitchen only one and It is a converted single bay sink set ua. Hose eached to the two bay sink cannot remove.	31 590 005		ω	ω	Adequate handwashing facilities, eosily accessible, designed, instelled, §5-202,12	Adequate handwas		1
Insufficient warewash sink set up. No designated Handwash sinks. Only 2 bay sink no three bay sin	30 590 005		1-4	2 1 ×	coeuton, installerion, maintenance (e drupping rauces, leating pipes, improperly wasting pipe Plumbing installed preventing cross connection, back alphonoge, backflow.	Plumbing installed s	30 P,Pf	L.M.
	-	N/O N/A COS R	OUT N	WT IN		Photographs PLUMBING	Ħ	Iel
	28 590 005			×	Saways disposal approved. Proper disposal of waste water in approved disposalfacilities (le stop sinks).	sewage disposal al	28 P	1
COMMENTS	27 590 005	7/A	00.	3 × N	d source and water supply is sufficient tor the operations into	water supply is from an approve	27 P	LT:
				7 (Parameter	H	1 1
	26 590 004 26 590 004			* *	nd disposed of in a manner that events overtamination. No re-use of single service conteiners for food or chemical storage		26 Pf, C	.1.
COMMENTS	=	0 N/A CO5 R	OUT N/O	Points IN		Photographs	1	Isl
							П	П
	24 590 004		1	× ×	Proper equipment/utensits storage, handling, to prevent contamination.	Proper equipment/u	24 6	.1.
	22 590 004			×	Food-contact surfaces of utensits & equipment clean, §4-802.11		1	LI

RETAIL FOOD INSPECTION FORM

46 Septimental Accounts Acco

					1				C							Mali	PLY02	LOXIA	MOZ	HEN		55 P	54 P,PTC	1,	53 P,C	ITEM	П	S2 PF	ITEM	1	5	SO Pf,C	1	TEMI	\$\$ ₽	TEM	1	47 P	Man			46 P. Pf
	Total Non-Compliant Observations total points deducted	In Blue Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted	In Red Risk Factors Observed (Priority) pts. Deducted	┨╗	Inspection racords (e.g., incoming product, facility, production area)	vanance request and approval, Time as a Public Haalth Control Procedure	Voices review and appeared The analytic Harling Control Control	Bost postral records	Raquirad Logs; Time as a Public Health Control, Raceiving Temperatura, parasite	Sanitation records	Calibration racords	Equipment monitoring and maintenance records	Temperature control records	Employaa training racords	records and tags current. Fire extinguisher tags current	Photographs RECORD CHECKUST			Anti-Chokin	- incongraphic	Bootowank Courage and the state of the state	Committee with variance/ alized process/HACCP 88-103.12, \$3-302.14		Photographs	Consumer Advisory Posted §3-603.11	CONSUMER ADVISORY POSTED		Procedures for responding to vornium & diarrheal events, §2-501, 11	Photographs HEALTH PROCEDURES	Wolluskan Shelfish Tanks mainteired, tested, and logs kept		instruments and controls used for measuring, regulating, or recording temperature, ph, eadity, weter activity, or other conditions are accurate and adequately maintained and calibrated.	avoid contamination of fined inducts. 4.02.11	Profegrapts EQUIPMENT AND UTENSILS	Food additives:approved and properly used. §3-202.12	Protegraphs FOCO/COLOR ADOTTIVES		Pestuerized foods used; prohibited foods not offered. §5-801,11	Photographs HIGHLY SUSCEPTABLE POPULATIONS		knowledge, performs duties, §2-103.11	
score: 78		ucted 13			×		×	: ×		×	×	×	k	×	×		×	nt.	-	Points IN COL N/O		2 ×	-	Points IN OUT N/O	1 ×	Paints IN OUT N/O		1.	Points IN OUT N/O	12	×		2 2	Points IN OUT N/O		Points IN QUT N/O	ŀ	×	Points IN OUT N/O		3	
	_	3 N/O= Not Observed	9 OUT= Out of	IN= In Compliance		× 590 003			800 06 5.							ITEM Code	l'acal	llocal	10 065	N/A COS R ITEM CODE	1000	 1/300 065 52	590 003	N/A COS R II		N/A COS R ITEM Code	L		N/A COS R ITEM Code	× 590 004	61	50 004	49 1590 004	N/A COS R I	×	N/A COS R ITEM Code		47 590 003	N/A COS R I		\$90.00Z A-G	100 000 CO
COS= Corrected on Sight		bserved	f Compliance	mpllance		3(d)			5							COMMENTS		1	1(A) No current certified person]	(1)				COMMENTS		\sim	COMMENTS					COMMENTS	3						AG Cathi Button-West is filling in, is trying to but cannot answer PIC quetsions because has not had training	

*Violations cited must be corrected within the time frames in section 8-405.11 or in dates otherwise written in the report. **RETAIL FOOD INSPECTION FORM**



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cassation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10)

Temperatures Taken: submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order. of Health. Your request for a Board of Health hearing must be in writing and operations. If aggrieved by this order, you have a right to a hearing with the Board revocation of the food establishment permit and cessation of food establishment ADDITIONAL NOTES:

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

FORM 134A A M SULKIN CO CHARLESTOWN AND

PIC's Signature: 🗸

,	0000	0 00 0/	thing studenties studenties studenties studenties
		F	•
	E-INSPECTION:	R 40 BTAU	30. Other
	ays of receipt of this order		29. Special Requirements (590.009)
	ted to the Board of Health		28. Poisonous or Toxic Materials (FC-7)(590.008)
	t to a hearing. Your reques		ZV. Physical Facility (FC-6)(590.007)
	ent operations. If aggrieve		Z6. Water, Plumbing and Waste (FC-5)(590.005)
	s report may result in susp tablishment permit and ce		25. Equipment and Utensils (FC-4)(590.005)
	Board of Health. Failure t		24. Food and Food Protection (FC-3)(690.004)
	of Health member or its ag		23. Management and Personnel (FC-2)(590,003)
	deral Food Code, This repo		ог Health.
	tems checked indicate vio		immediately or within 90 days as determined by the Board
	der for Correction: Base		of Health. Non-critical (N) violations must be corrected
	actors (Red Items 1-22):		immediately or within 10 days as determined by the Board
	vronacca i rovisions seri		Items) Critical (C) violations marked must be corrected
hote	Violated Provisions Rel	Mumber of	Violations Related to Good Retail Practices
	DVISORY DVISORISH Advisories 13 of Consumer Advisories	CONSUMER A	Sood Hygienic Practices
			10. Proper Adequate Handwashing
(92H) аиопталичоч (9	ts FOR HIGHLY SUSCEPTIBLE 2 And Food Preparation for H	REQUIREMEN	9. Food Contact Surfaces Cleaning and Sanitizing
	As a Public Health Control	.os □	8. Separation/Segregation/Protection
	gniblo H b loO bn	□ 19. Hota	PROTECTION FROM CONTAMINATION
	би	iloo⊃ .81 🗀	7. Conformance with Approved Procedures/HACCP Plans
	gnite	. IV. Rehea	6. Tags/Records/Accuracy of Ingredient Statements
	ng Temperatures	□ 16. Cooki	S. Recelving/Condition
y Hazardous Foods)	STURE CONTROLS (Potentiali	TIME/TEMPER	4. Food and Water from Approved Source
	sleoimedD	oixoT.5t □	3. Personnel with Infections Restricted/Excluded
	sevitibbA roloC or Color Additives	oiqqA .41 🔲	
	FROM CHEMICALS	ряотестіои	EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC
	vash Facilities	🔲 13. Hand	1. PIC Assigned / Knowledgeable / Duties
spnsH :	mort noitenimetnoO to noitn	IS. Preve	FOOD PROTECTION MANAGEMENT
(a) 600.062 seenstewA n	อรีเดแพ		action as determined by the Board of Health.
(4) 600.0e2 o:	e corrective Tobaco	quire immediat	Violations marked may pose an imminent health hazard and re
	Red Items) Anti-ci	Risk Factors	Violations Related to Foodborne Illness Interventions and
Non-compliance with:	: 10 110120210 n mun (o)o	6 m a	violated.
☐ Other ☐	Permit No.	Out:	Each violation checked requires an explanation on the r
900AH ☐	Permit No	:uj	Inspector (AC)
Suspect Illness	☐ Caterer Bed & Breakfast	əmiT	Person in Charge (PIC)
noiterago-and	Temporary	ИУ ДЭЭАН	Owner Council
Date:	elidoM ☐		Telephone COS - 900 Jelono
Previous Inspection	Retail Residential Kitchen	Risk / Level	Address GLO Federal Juran Least
P. Routine	Food Service		Seson Day Control of Seson Delay
Type of Inspection	Type of Operation(s)	(1)5%	STATE OF THE STATE

MZ) ming

PROTECTION FROM CONTAMINATION

Hand Drying Provision	6-301.12	
Handwashing Cleanser, Availability	11.105-8	
Supplied with Soap and Hand Drying Devices		
Accessibility, Operation and Maintainance	5-205.11	
Location and Placement*	11,402-2	
Numbers and Capacities*	11.502-2	
Conveniently Located and Accessible		
Handwash Facilities		ΙЗ
Employees*		
Preventing Contamination from	280'004(E)	
Prevention of Contamination from Hands		15
Preventing Contamination When Tasting*	31,105-5	
Mouth*		
Discharges from the Eyes, Mose and	21.104.5	
Eating, Drinking or Using Tobacco*	2-401.11	
Good Hyglenic Practices		11
When to Wash*	2-301.14	
Cleaning Procedure*	21,105-2	
Clean Condition - Hands and Arms*	11.102-2	
Proper, Adequate Handwashing	71 102 2	10
Chemical*		T
Methods of Sanitization - Hot Water and	4-703.11	
Food Contact Surfaces of Equipment*	7. 200	1
Frequency of Sanitation of Utensils and	4-702.11	
Contact Surfaces and Utensils*		1
Cleaning Frequency of Equipment Food-	4-602.11	
Utensils Clean*	11.007	
Equipment Food Contact Surfaces and	(A)11.103-4	
concentration and hardness*		1
Chemical Sanitization - temp., pH,	\$11'10S-b	
Sanitization Temperatures*		1
Mechanical Warewashing - Hot Water	₹-501.112	
Sanitization Temperatures*		1
Manual Warewashing - Hot Water	4-501,111	
Food Contact Surfaces		6
boo4		
Discarding or Reconditioning Unsafe	3-701.11	
Poo-I	-	
Disposition of Adulterated or Contaminated		
Returned Food and Reservice of Food*	3-306.14(A)(B)	
Contamination from the Consumer		
Utensils*		
Food Contact with Equipment and	3-304.11	1
Washing Fruits and Vegetables*	3-302.15	1
Food Protection*	(A)11.505-E	1
Contamination from the Environment		
Other*	4.44.5	
Raw Animal Foods Separated from Each	(S)(A)11.S0E-E	1
Contamination from Raw ingredients		1
Cooked and RTE Foods*	(-)(-)	
Raw Animal Foods Separated from	(I)(A)II.S0E-E	
Cross-contaminetion		8

Violations Related to Foodborne illness 1-22) Interventions and Risk Factors (Red Items 1-22)

	YEE HEALTH	EWPLO	
 	Person in charge - duties	2-103.11	
	Demonstration of Knowledge*	(a)£00.092	
	Assignment of Responsibility*	(A)£00.09Z	_ [
	ROTECTION MANAGEMENT	FOOD P	

	AT 1107	7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
7	(2)800.098	Responsibility of the person in charge to require reporting by food employees and applicants*
	290.003(F)	Responsibility Of A Food Emplyee Or An Applicant To Report To The Person In Charge*
	(D)£00.098	Reporting by Person in Charge*
ξ	(CI)E00'003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

8-103.12	Conformance with Approved Procedures*
3-502.12	Reduced oxygen packaging, criteria*
3-502.11	Specialized Processing Methods*
	Conformance with Approved Procedures
(t)400.092	Labeling of Ingredients*
3-402,12	Records, Creation and Retention*
3-402.11	Parasite Destruction*
	Tags/Records: Flah Products
3-203.12	Shellstock Identification Maintained*
3-202-18	Shellstock Identification*
	Tags/Rocords: Shellstock
3-101.11	Food Safe and Unadulterated*
3-202.15	Package Integrity*
3-202.11	PHFs Received at Proper Temperatures*
	Receiving/Condition
3-201.17	Fame Animals*
(S)+00.092	*smoondsuM bliW
3-202.18	Shellstock Identification Present*
	Geme and Wild Mushrooms Approved by Regulatory Authority
3.201.15	Molluscan Shellfish from NSSP Listed Sources*
3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	Shelifish and Fish from an Approved Source
	Water Meets Standards in 310 CMR 22.0*
(A)300.062	Bottled Drinking Water*
11.101-2	Drinking Water from an Approved System*
3-202.16	Ice Made From Potable Drinking Water*
3-202.14	Eggs and Milk Products, Pasteurized*
3-202.13	Shell Eggs*
3-201.13	Fluid Milk and Milk Products*
3-201.12	Food in a Hermetically Sealed Container*
(H-A)400.068	Compliance with Food Law*
	Food and Water From Regulated Sources
	3-501.12 3-501.13 3-502.11 3-202.11 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.12 3-202.13 3-202.

THE COMMONWEALTH OF MASSACHUSETTS

			Discussion With Person in Charge:														No. Reference R-	Establishment Name:
			son in Charge														C - Critical Item R - Red Item	l
G Embargo	☐ Re-inspection Scheduled	□ Voluntary Compliance	:: Corrective Action Required:	6	A pote	Charles Daniel	Jero Dertio + Irelander of Bolder	Aucijus C- 805	されるようなくしているというが	Office C		1	V	Bronk pot + luni	Notae	7	BESCHIPTION OF VIOLATION / PLAN DECORFIECTION	Federal Pursuel Date:
	duled 🗅	се	ıíred: □															Page:
Emergency Closure		- 1	No															3
/ Closure	Emergency Suspension	Employee Restriction / Exclusion	□ Yes														Date Verifie	

Variance Requirement	(H)\$00.092	
Time as a Public Health Control*	61.102-€	_
Time as a Public Health Control		07
Rosats Held at or above 130°F.	3-501.16(A)	
140°F, *		
Hot PHFs Maintained at or above	(A)a1.102-£	
41°/45° F*	(Ŧ)+00.0ee	
Cold PHFs Maintained at or below	3-501.16(B)	
PHF Hot and Cold Holding		61
Cooling Methods for PHFs	3-501.15	
41°F/45°F Within 4 Hours. *		
According to Law Cooled to		
PHFs Received at Temperatures	3-501,14(C) ···	

POPULATIONS (HSP)

Unopened Food Package Not Re-served.	3-801.11(C)]
Raw Seed Sprouts Not Served, *		1
Raw or Partially Cooked Animal Food and	3-801.11(D))
Use of Pasteurized Eggs*	(A)11.108-E	
Beverages with Warning Labels*		
Unpasteunzed Pre-packaged Juices and	3-801.11(A)	17

CONSUMER ADVISORY

Pasteurized Eggs Substitute for Raw Shell Eggs*	3-302.13	
Pathogens.* Efective inixion		
Not Otherwise Processed to Eliminate		
Animal Foods That are Raw, Undercooked or		
Consumer Advisory Posted for Consumption of	11.503-5	77

SPECIAL REQUIREMENTS

Special Requirements.	
practices should be debited under #29 -	
lister boog of gritheler arrolation 400.092	
interventions and risk factors. Other	
above if related to foodborne illness	
debited under the appropriate sections	
residential kitchen operations should be	
catering, mobile food, temporary and	
Violations of Section 590.009(A)-(D) in	(G)-(A)600.068
C I MEMOLINE MEDICAL	

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed obove, can be found in the following sections of the Food Code and 105 CMR 590,000.

		Other	30.
600		Speciel Requirements	.62
800	7-03	Poisonous or Toxic Materials	.82
700.	9 - OH	Physical Facility	.YS
900.	E - 54	Water, Plumbing and Waste	.92
600.	FC - 4	Equipment and Utensils	Z9'
₽ 00.	FC - 3	Food and Food Protection	Z4.
£00.	FC-2	lennozie9 bns InemegensM	Z3'
000.062	24	Good Retail Practices	шөң

Violations Related to Foodbome iliness interventions and Risk Factors (Red frems 1-22) (Cont.)

		*gnirotinoM
	<u>1-206.13</u>	Tracking Powders, Pest Control and
	Z1.305-T	Rodent Bait Stations*
	11.802-7-	Restricted Use Pesticides, Criteria*
	11.202-7	Incidental Food Contact, Lubricants*
	7-204.14	Drying Agents, Criteria*
	7-204.12	Chemicals for Washing Produce, Criteria*
	11.40Z-7	Sanitizers, Criteria - Chemicals*
	11.502-7	Toxic Containers - Prohibitions*
	71.202-7	Conditions of Use•
	11'Z0Z-L	Restriction - Presence and Use*
	11.102-7	*sganot2 — notianaqs2
	11.201-7	Common Name - Working Containers*
		Containers*
	11'101-4	Identifying Information - Original
SI		Polsonous or Toxic Substances
	3-302.14	Protection from Unapproved Additives*
	3-202.12	Additives*
ÞΪ		Food or Color Additives
2A9	TECTION FRO	M CHEMICALS

TIMETEMPERATURE CONTROLS

		Within 4 Hours
	3-201.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F
	3 501 100)	to 41°F/45°F Within 4 Hours. *
		7°07 Within 2 Hours and From 70°F
	3-501.14(A)	Cooling Cooked PHFs from 140°F to
81	(7)11103 2	Proper Cooling of PHFs
		Roasts
	3-403:11(E)	Remaining Unaliced Portions of Beef
		I⊄0∘E.
	3-403.11(C)	Commercially Processed RTE Food -
		*smiT
	3-403.11(B)	Microwave- 165° F 2 Minute Standing
	(G)38(A)11.504-5	PHFs 165°F 15 sec. *
LI		Reheating for Hot Holding
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *
		Microwave 165°F •
	3-401.12	Raw Animal Foods Cooked in a
		I45°F *
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks
		Poultry or Ratites-165°F 15 sec. *
		Stuffing Containing Fish, Meat,
	(E)(A)11.104-E	Poultry, Wild Game, Stuffed PHFs,
		•
	3-401.11(A)(Z)	Ratites, Injected Meats - 155°F 15 sec.
	3-401.11(B)(1)(Z)	Pork and Beef Roast - 130°F 121 min*
		Animals - 155°F 15 sec. *
	(S)(A)[1.104-E	Comminuted Fish, Meats & Game
		Eggs- Immediate Service 145°F15sec*
	(S)(I)AII.IO1-E	Eggs- 155°F 15 Sec.
0.7		bHE2
91		Proper Cooking Temperatures for

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

						9 6	Л	- Alba	- Illand	ville Ariabilia and imprincipant describerations are proposed in the
FACILITY NAME:	rederal furnace percentary	Inchestion by:		Marcialee		UAIE: 7.5.13		dentify	and as the r	Identified as the most prevalent contributing fartors of foodborne
Phone:	508.830.4360	Signature:	9	100	1			illness and		or injury. Public health interventions are control measures
Last Insp. Date:	unknown	Received by:	d by:					used to	prevent s	used to prevent such foodborne lliness and/or injury.
Purpose of Inspection:	Routine	Signature:	2				L	Types o	Inspecti	Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation,
License/Permit Number:	not present	Business Email:	Email:					To replace	illiness, co	To replace corrupt digital file
	4		_ I			N/O 000 0	0			POLANTE TO
1 p. pr. c	-				ı		1	<u></u>	A CONTRACTOR OF THE CONTRACTOR	
+-	nonadulerated, in good condition, recolds evallable, §3-201, 11, §3-202, 13, §3-202, 15	ı	×					Ι.	our partiry	
2 P, Pf,C	Items must be properly date marking & disposition: date prepared, date frozon, date haved equal top date. \$3-501.18 \$3-501.17	2	L	2	L	A		2 59	590 007	Wark with preparation dates and expiration dates for foods not day of reciept
ITEM Photographs	FOOD PROTECTION	Points	ž	TUO	N/O	N/O N/A COS		R //TEM Code	ode	COMMENTS
P	Potentially hazardous food meete temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation §3-401,11, §3-	3			:			w	590,003	
P	Adequate facilities to maintain product temperature, thermometers provided	-	,	1	;		1	55	590 004	Provide calibrated stem thermometer for food temperatures
1	Thermometers are present, conspicuously placed, eccurate, calibrated, present	٢	×					_	590 003	
Н	Potentially hazardous food properly thawed	\Box	×		×			ш		
8 P.Pf.C	Proper disposition or returned, prevously served, reconditioned, and unsafe root, §3-305.14 Food profested during storage, preparation, display, service & transportation. Food		×				1	8 7	£00,003	
_	containers stored off floor, Washing fruits and vegetables §3-302.11, §3-304.11, §3-304.15(A) 3-306.12(A)	w	ж						590 003	
9 P,Pf,C	No bare hand contact with ready-to-eat boots, proper identitis used, or approved attennate method property belowed: \$3-301.1(E/1)-Y/7), \$301.1(10/1)-Y/2)-Soot hygienic practices, proper handwashing and glove changing observed: \$2-301.11, \$2-301.12, \$2-301.14							9		
Т		· u	×		×			55	590 003(0)	
11 P	sss; Proper use of reporting, proper restriction & exclusion for \$2-201.11. \$2-201.12. \$2-201.13 No discharge from eves, rose, or							# # F F F F F F F F F F F F F F F F F F	590.000	
Ť	Proper patron teating distributed Section restricted \$2,404.44 \$3,304.49	u	*		ı			_	0000	
	Fiopei eariig, destity, dillimity entomity testituted. 32-101, 11, 95-501, 12	ω	×		×			12 59	590 003	
13 C	aprons, proper glove use.	1	×					13	590 002	
ITEM Photographs	Photographs EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	ž	OUT	N/O	N/O N/A COS	æ	TEM C	Code	COMMENTS
Ħ	r ood-comact surfaces designed, constructed, maintained, installed, located	2	×			H		1 4	590,007	
Ť	Dishwashing facilities approved design adequately constructed maintained installed	۲	×			P	1		590 007	
Т	bested	2	×					59	590 004	
17 Pf	Proper chemical test kits, measuring devices for ph. thermal strips, and logs are present Term erature and is gauses ere eccurate 4-501.113	1	×					17 59	590,004	Provide log sheet
18 C	lablewares and Equipment is pre-liushed, scraped, and soaked prior to deening.	1	×					18 59	590 004	
19 Pf	Wash and rinse water is clean, and at proper temperature	2	*					19 59	500 005	
20 P	Sanitzalion rinse (not water - chemical) Proper sanitzation of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensits §4-601.111-115, §4-702.11, §4-602.11, §4-602.12, §4-601.11(A)		×		×			59 20	590,004	
	PROTECTION FROM CONTAMNATION	Dotate		2	100	N/A ISO				COLLAND
21 C	Whing cloths properly stored clean and dry or in a sanitizing solution.	,		- 5		17/12	7	21 590.00	\$90 DG3	Ampironitary
22 P,pf	Food-comact surfaces of utensits & equipment clean, §4-602.11	2	×					22 59	590 004	
т	Nonfood-contact surfaces of utensils & equipment clean,	1	×					23 59	590 004	
24 C	Proper equipment/utensils storage, handling, to prevent contamination.	1	٠					20	590 004	

on Sight Nation	COS= Corrected on Sight R= Repeat Violation		89	SCORE:	In the re	*Violations cited must be corrected within the time frames in section 8-405.11 or in dates otherwise written in the report.	Violations cited m	è
able	N/A= Not Applicable	L	11			Total Non-Compliant Observations total points deducted		_
ved	N/O= Not Observed	L	00		řěd	In Blue Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted	r.	_
pllance	OUT= Out of Compliance	L	w			٠	T	
nce	IN= in Compliance	L				ITEMS OBSERVED		Г
				×		Inspection records (e.g., incoming product, facility, production area)		1
	59D 003(d)			×		Variance request and approval, Time as a Public Health Control Procedure		1
				×		Pest control records		1
	590 008	_		×		kedurieo cogs; ilme as a Public Hearn Control, Receiving Lemperature, parasite destruction	n	1
			-	×		Sanitation records		1
			-	×		Calibration records		1
				×		Equipment monitoring and maintenence records		1
				×		Temperature confrol records		11
		_	_	×		Employee treining records		
				×		Water quality and supply records, grease trap cleaning record, ansur system cleaning records and tags current, Fire extinguisher tags current.		
COMMENTS	ITEM Code	-				Photographs RECORD CHECKUST	TEM Pho	目
	iocal			×		Firm is currently licensed by the regulatory authority having jurisdiction	PLY02	1
	local					FOG Local BOH Regulation	TOATA	1
	590 011 (A)	-	×	,		Anti-Chokin	MO2	1
ACCIDITION OF	twitter ups	1000	14/0		7 000.00	Allerman Conditions	ł	Ė
	1V)800 064 55		-	×	2	Com liance with variance/crecialized mocess/HACCP &8-103 12, §3-302, 14	\$5 P	L
	590 003			×	עו	Control. required logs, §3-203.12 §3-402.11 §3-402.12, §3-202.18		١.
	EV CONC	Ę	-	1		-	D 86 C	F
	TEM Code	N/A COS R	0/N (TUO	N	Points	Photographi SPECIAL PROCESSES	TEM Pac	aT.
	F00 065	-		×	-		н	Т
	53				-	Consumer Advisory Posted, 63-603.11	53 P.C	ωT.
COMMENTS	TEM Code	N/A COS R	O/N TUO	Z	Points	CONSUMER ADVISORY POSTED	TEM	司
	52 590 002	-	1		<u>-</u>	Procedures for responding to vonting & diarrheal events, §2-501.11	52 Pf	[·
COMMENTS	ITEM Code	N/A COS R	OUT N/O	Z	Points	Photographs HEALTH PROCEDURES	TEM Pic	B
		-		,	ŀ			٦
	51 590 004			,	-	Meliuskan Shelffish Tenks maintained tested and logs kept	51 P	ر ا س
	590 004			×	Þ	activity, or other conditions are accurate and adequately mainterned and calibrated	11,0	
	20 004			×	2	to avoid contamination of food products, \$4-502.11 Instruments and controls used for measuring requisiting or recording tomperature, pH acidity water		
			1				P	.F
COMMENTS	TEM Code	N/A COS R	N/O TUO	N O	Points	Photographs 'EQUIPMENT AND UTENSILS	TEM! THE	3
	48 590 003	×			2	Food edditives: approved end property used, §3-202,12	48 P	14
	ITEM Code	N/A COS R	OUT N/O	Z	Points	Photographs FOOD/COLOR ADDITIVES	ITEM Pho	al
		-						1
	47 590 003	×			LJ.	Pastuarized foods used: prohibited foods not offered. §3-601,11	47 P	4
	ITEM Code	N/A COS R ITEM Code	OUT N/O	Z O	Points	Photographs HIGHLY SUSCEPTABLE POPULATIONS	ITEM Pho	вΓ
								٦



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health, Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

ADDITIONAL NOTES:

Temperatures Taken:

				1		_	4			
FACILITY NAME:	ITY .	in:	1:30	Out	Z'ZU DATE:	_	277.20	roodoorne	Saura	siliness risk factors are important practices of procedures
Address:	SAN USUN AND SAN U	Signature	on by:	inspection by: Marcia Lee	99	ı		Dentilled	as the h	illness and/or injury. Public health interventions are control measures.
ast Insp. Oate:		Received by:	d by:					ised to p	revent si	used to prevent such foodborne Illness and/or Injury.
Purpose of inspection:		Signature:	e:					ypes of	nspecti	Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation,
lype of Establishment:	SCROOL	Email:	Para lite					Suspect Illne		ss, Complaint, or Other
License/Fermit Number:		Business Email:	cmain				L		ı	
ITEM Photographs	Photographs SOURCE OF FOOO	Points	Z	TUO	N/O N/A	I/A COS	20	Mati	Code	COMMENTS
1 P, Pf, C	Approved source for food, water, and ico; received at proper temperatures, wholesome, nonadulterated, in good condition, records available, §3-201.11, §3-202.11, §3-202.15	w	×					1 590	590 003(A)	
2 P, Pf,C	Items must be properly date marking & disposition: date propared, date trozon, date transact as a son date 63-501.18 §3-501.17	2	×			Н		2 590 007	007	
	Particular Production	Pointe	ź	DUT	200	N/A	27	Too man	D	COMMENTS
3 P	food meets temperature requirements dunng storage, preperation.	3	\perp	- 3	\neg	100	2	3	Ĭ	Country
	cooking, cooling, reheating, tolding, display, service, and transportation, §3-401,11, §3-501,14 &3-403,11 &3-501,19		×					590 003	003	
4 Pf	Adequate facilities to maintain product temperature, thermometers provided	w		ω				4 590 004	004	insufficient cold holding.
5	Thermometers are present, conspicuously placed, accurate, calibrated, present	p-d	×					5 590.003	003	
-	Potentially hazardous food properly thawed.	2	×							
÷	Proper disposition of returned, previously earwed, reconditioned, and unsafe food. §3-306,14	~	×					7 590.003	003	
8,P,C	rood protected during storage, preperation, display, service & transperation, rood containers eloned off floor. Washing fruits end vegetebles, §3-302.11, §3-304.11, §3-304.11, §3-304.11, §3-304.11, §3-304.11, §3-304.11	ω	×					590 003	003	
9 P,Pf,C	No bare frand contact with ready-to-eal foods, proper utensile used, or approved elternate method properly billiowed. \$3-301.11(E)(1)(7), \$301.11(E)(7)(2), \$401.11(E)(7)(7), \$401.11(E)(7)(7), \$401.11(E)(7)(7), \$401.11(E)(7)(7), \$401.11(E)(7)(7), \$401.11(E)(7)(7), \$401.11(E)(7)(7), \$401.11(E)(7)(F)(F)(F)(F)(F)(F)(F)(F)(F)(F)(F)(F)(F)							9		
Ι		ı u	×	-				590 00	003(D)	
75	in wa man bilistiadan Bilistiadan mai asa iii	-	×	ŀ		Į		10 S90.00	EDO	
	Ш	Points	Z	OUY I	N/O N/A COS	I/A CC		R ITEM Code	e	COMMENTS
11 P		IJ	•			ų		590 002	002	
12 P,C	Proper eating, tasting, drinking Smoking restricted. §2-401.11, §3-301.12	u.	•					12 590 00	803	
13 C	 pe 1. and 1. research are worn correctly, clean unforms, kitchen whites, and aprons, proper glove use. 	_			٩			13 590 002	002	
Photographs	Property Control of the State o			2	11					
^		2	_L		1000			14 590,00	007	Continue
П	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	×						007	
16 Pf,C	Dishweshing facilities epproved design, adequately constructed, maintained, installed, broaded	2	×			_		16 590 00	004	
17 Pf	Proper chemicel test kits, measuring devices for ph, thermal strips, and logs are present. Temperature and psi oaunes are accurate 4-501 113	1	×					17 590 004	004	keep log sheet for dishwasher and chemical sanitizer,
18 C		1		1				18 590,004	004	
19 Pf	Wash and rinse water is clean, and at proper temperature	~	*		_			19 590,005	500	
20 P	Sanitzation rinse (not water - chemical). Proper agnitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensits §4-601.111-115, §4-703.11, §4-702.11, §4-602.11, §4-602.12, §4-601.11(A)	3	×					590 004	DD4	
Photographs	PROTECTION FROM CONTAMNATION		4	7						
^	y or in a santhzing solution.	1 0 1 10	-	100		100	21	21 590 003	003	Committee
	Food-ported surfaces of ideas is a confirmant clean Se 200 11	, ~	×			P			004	
	Nonlood-contact surfaces of utansits & equipment clean.		< ×			ı	1	22 590 004	004	
23 C	Proper equipment/utensils storege, handling to prevent contamination.		>					C3 320.004	400	

WATER SUPPLY & DISPOSAL Points IN What supply is from an approved source and water supply is aufficient for the operations in 3 x Sevage disposal approved. Proper disposal of water supply is aufficient for the operations in 3 x Sevage disposal approved. Proper disposal of water supply is aufficient for the operations of 3 x Sevage disposal approved. Proper disposal of water supply is aufficient for the operation of the supply accessible designed, installed provesting the supply accessible designed, installed \$5-202.12 and supply and the supply accessible designed, installed \$5-202.12 and supply and the supply accessible designed, installed \$5-202.12 and supply and the supply accessible designed, installed \$5-202.12 and supply and the supply accessible designed, installed \$5-202.12 and supply and the supply accessible designed, installed \$5-202.12 and supply accessible designed in adequate number, leak proof, installed designed does do not open into axes and supply accessible designed number, leak proof, installed supply accessible designed number, leak proof, installed access to entreme contemination end ere edequated and sufficient cardial supply accessed to entreme contemination end ere edequated and supply and do not peak. Outside access (cooks) and supply access to entreme contemination of the supply and do not peak. Outside access (cooks) and accessed and supply accessed and accessed ac	P,Pf,C	PROTECTION FROM CONTAMNATION Single service articles are from an approved source, are stored, handled, dispensed, used and discussed of in a manner that revents contamination No re-use of single service containers for food or chemical storage 1
seal of waste supply is sufficient for the operations in 3 seal of waste water in approved disposalizatilities (e. 3 section, back sightnings, improperly wasting pd 1 section, back sightnings, backflow. 2 cocessible, deeigned, instelled \$5-202.12 closing doors, fixtures in good repair, supphed old to eircome contemnation and are edequately age areas 7 felosing doors, fixtures in good repair, supphed of the electron of the decision of the electron of electron o	_	
insighing faucets, leaking pripes, improperly washing pix 1 1 1 scidon, back siphonaya, backflow. 2 x scoessible, designed, instelled \$5-202.12 2 droining devices, cleaning, covered sanitary disposal oile facilities have solf-doing doors and doose do od to eirborne contenination and ere edequately age areas 2 x 2 x clean adequate number, leak proof, insectivodent clean adequate number, leak proof, insectivodent clean departs for odents. (roods, yards, disposal systems) provide adequate of contanination Controlled incineration. 2 x protected to eliminate entry by insects. 2 x protected to eliminate entry by insects. 3 x aent Points IN OUT Points IN OUT x provided, located to prevent contamination of semployee personal items, properly subject and points. In a set prevent contamination of semployee personal items, properly equipment and morns or other airborne substances or their original containers and etored separste from stored so as to prevent contamination of bod bearing supplies are used in a safe, effective searly learn and containers and etored searly learn and controls demonstrates. 1 x 42 x 2 x 43 x 44 DUIT		Water supply is from an approved source and water supply is sufficient for the operations in Sewage disposal epproved. Proper disposal of waste water in approved disposalisatilities (so you wink a !
ipping faucets, leaking pipes, improperly washing pig 1 x sedon, back siphonage, backflow. 2 x closes ble, designod, instelled \$5-202.12 3 x closing doors, insured in good repair, supplied 4-drying devices, cleaned, covered sanitary disposal oilet fabilities have self-dooing doors and doors do ad to eirborne conflemination and are edequately age areas 2 x closes. Cleaned to eirborne conflemination and are edequately age areas 2 x closes for farborages, breading places for rodents, (roods, yards, disposal systems) provide adequate of contamination Controlled incineration. 2 x protected to eliminate entiry by insects. 3 x protected to eliminate entiry by insects. 3 x protected to eliminate entiry by insects. 4 x protected to eliminate entiry by insects. 5 x and 6 ming methods used as needed 5 x and 6 ming methods used as needed 7 x x protected to eliminate entiry by insects. 3 x x and 6 light. Fixtures properly shelded or use of 2 x provided, located to prevent contamination of the formous excessive heet for equipment and morns or other airborne substances 1 x x and stored so as to prevent contamination of food baning supplies are used in a safe, affactive 1 x x and stored so as to prevent contamination of food baning supplies are used in a safe, affactive 1 x x and stored so as to prevent contamination of food baning supplies are used in a safe, affactive 1 x x and stored so as to prevent contamination of food searly lems and entireds, cleaning maintenance 1 x x x x x x x x x x x x x x x x x x	200	
accessible designed, instelled \$5-202.12 3		Location, installation, maintenence (ie dripping faucets, leaking pipes, improperly wasting pig
relosing doors, fixtures in good repair, supplied -daying devices, cleaned, covered sanitary disposal cilet facilities have self-obeing doors and doors do od to eirborne contemination end ere edequetely age areas 2 x - free of harborrages, breeding places for rodents, freeds, yadds, disposal systems) provide adequate of contamination Controlled incineration. 2 x - protected to eliminate entry by insects. 3 x - provided to eliminate entry by insects. - provided to prevent contamination of seming methods used as needed - o remove excessive heet for equipment and morns - or other airborne substances - provided, located to prevent contamination of seming supplies are used in a safe, effective - provided, located to prevent contamination of soud bearing supplies are used in a safe, effective - provided, located to enter the contamination of soud bearing supplies are used in a safe, effective - provided to entered the prevent contamination of soud bearing supplies are used in a safe, effective - provided to entered the province of the contamination of the		Adequate handwashing facilities, easily accessible, designed, instelled §5-202.12
ad to enhorms contenimation and are adequately age areas 2 x 2 points IN OUT clean froeds, yards, disposed systems) provide adequate of onharbination Controlled incineration. 2 x protected to eliminate entry by insects. 2 x perify constructed, good repeir, clean Wall & 1 x earnalle light. Fixtures properly shelded or use of 1 x earnalle light. Fixtures properly shelded or use of 1 x earnalle light. Fixtures properly shelded or use of 1 x earnalle light. Fixtures properly shelded or use of 1 x or remove excessive heet for equipment and morms 1 x earnalle light. Fixtures properly equipment and morms 1 x earnalle light. Fixtures properly equipment and morms 1 x earnalle light. Fixtures excessive heet for equipment equipment of food learning aupplies are used in a safe, effective 1 x y provided, located to prevent contamination of food learning aupplies are used in a safe, effective 1 x y and stored so as to prevent contamination of food learning aupplies are used in a safe, effective 1 x y and stored so as to prevent contamination of 1 x y and their original containers and elored separate from 2 x y and their original containers and elored separate from 2 x y and their original containers and elored separate from 2 x y and the fixture of the food learning and the fixture of the food learning and the fixture of the fixture		Toilet facilities: properly constructed, self closing doors, fixtures in good repair, supplied with scap and towels in dispensers! hand-drying devices, cleared, covered sanitary dispoal monotived handward strange nessent "Initial Excilitions have self-christion drops and drops do
ent in adequate number, leak proot, insect/rodent clean. Clean. Clean. The of harborages, breading places for rodents, cods, yards, disposel systems) provide adequate of contamination. Controlled incineration. Points: IN OUT variety controlled provent contamination of a cardial elight. Fixtures properly shelded or use of a cardial light. Fixtures properly shelded or use of a cardial light. Fixtures properly shelded or use of a cardial light. Fixtures properly shelded or use of a cardial provent contamination of a cardial pood physical repair, culture and morns or other airborne substances or other airborne substances. In x provided, located to prevent contamination of some properly shelded or use of 1 x provided provent contamination of food bearing supplies are used in a safe, affective their original contamers and etured separsts from 10111, §7-201.11 x properly safety and etured separsts from 2 x puppment, laundry facilities by partition. Points: IN OUT 201418, 3 x puppment, laundry facilities by partition. Points: IN OUT 1 x puppment, laundry facilities by partition. Points: IN OUT 1 x puppment, laundry facilities by partition.		not open into areas where bod is exposed to enhorme confirmation and are adequately separated from food processing and storage areas
clean cl	Boto	PAGILITY AND GROUNDS
2. field of harborages, breading places for rodents, (roots, yards, disposal systems) provide adequate of contamination. 2	الح	
protected to eliminate entity by insects. 3 x sent Points IN Points III Points III Points III Points III Points III Points III x perly constructed, good repeir, clean Wall & 1 x perly constructed, good repeir, clean Wall & 1 x candle light. Fixtures properly shielded or use of amployee personal items, properly equipped and femployee personal items, properly equipped and maintained in good physical repair, provided, located to prevent contamination of seminary appropriate are used in a safe, efficitive in their original containers and etored separate from 10111, §7-201.11 x seary items and articles, cleaning maintenance 1 x quippment, laundry facilities by partition. 1 x 22.12(A) 3 x X ZC.12(A) 3 x		Outside premises are free from trash, etc., free of harborages, breeding places for rodents, insects, and other pasts. Outside areas (roods, yards, disposel systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.
PRODUCTION WALLS & CEILINGS Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and well juncture covered Floors in good repair and clean, Dustless cleaning who is a mention of the proper floor constructed, good repair, clean Wells, collings, attached equipment, properly constructed, good repair, clean Well & ceiling surfaces as required. Dustless cleaning methods used as needed Adequate fighting provided for sufficient candle light. Flotures properly shielded or use of an and revent contamination by dust, and/or other airborne substances Locker rooma, employee changing areae, provided, located to prevent contamination of properly ventilated. Dressing rooms are maintained in good physical repair, Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Defugingly, sanitizers and othar cleaning supplies are used in a sele, effective manner. Hazardous materials are kept in their original containers and etoned separate from rew materials, \$7-202.12, \$7-203.11, \$7-101.11, \$7-201.11 Premeses mannamed flee of liter, unnecessary items and articles, cleaning maintenance 1 x Seperation of maintenance comes and equipment, laundry facilities by partition. 1 x Solid liners properly stored. Premeser has the properly stored. 2 x Deff. is present a properly stored. 2 x Deff. is present and properly stored. 3 x X Deff. is present and properly stored.		Doors, windows, and other openings are protected to eliminate entry by insecs, indents/peets. No evidence of peets present
required, floor activation, proper accessory interest and chean, Distlass defailing authority used as needed. Wells, collargs, attached equipment, properly constructed, good repeir, clean Wall & ceiling surfaces as required. Dustless deaning methods used as needed. Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of natice, rood bults. Air quality and verbilation are adequate to remove excessive heat for equipment and morns and revent contamination by dust, analors of provided, located to prevent contamination of production areas, and used for surfaging areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and opperly ventilated. Dressing rooms are maintained in good physical repair, Insecticides and nodenticides are used and stored so as to prevent contamination of food items. Defargents, santizers and other dearing supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and ebraed separate from rew materials. §7-202.12, 9; 7-203.11, §7-101.11, §7-201.11 Permisses mantained free of litter, unnecessary items and articles, cleaning maintenance 1 x Seperation of maintenance rooms and equipment, laundry facilities by partition. 1 x Soled linear property stored. 2 x Presservation of maintenance and equipment, laundry facilities by partition. 3 x performance and applications in undertained and contrained formance and applications in undertained and contrained formance and applications are separated contrained and contrained formance. 2 x performance and applications are separated contrained and contrained formance. 3 x performance and applications are separated contrained and contrained formance. 3 x performance and applications are separated contrained and	Photo	foor covering installed floors graded with drained
perly constructed, good repeir, clean Wall & 1 x learning methods used as needed or use of 1 x or remove excessive heat for equipment and rooms 1 x or other amborne substances 1 x x or other or other substances 1 x x or other ored or other		Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean, Dustless cleaning sectors used as seador.
Adequate lighting provided for sufficient candle light. Extures properly shielded or use of halter road bulbs. Air quality and ventilation are adequate to remove excessive heet for equipment and morns and revent contamination by dust, and/or other airborne substances. Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are mainteined in good physical repair, Insocticides and rodenticides are used and stored so as to prevent contamination of food items. Didaggents, santizors and other dearing supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and etoned separate from rew materials. §7-202.12, §7-203.11, §7-101.11, §7-201.11, §7-201.11 Premeases mantenanced fies of litter, unnecessary items and articles, cleaning maintenance 1. X. Seperation of maintenance rooms and equipment, laundry facilities by partition. 1. X. Soled lineas properly stored. 2. X. Seperation of maintenance rooms and equipment, laundry facilities by partition. 2. X. Seperation of maintenance rooms and equipment, laundry facilities by partition. 3. X. Phr. is present a properly stored. 2. X. Soled Protection Manager, §2-102.12(A) 2. X. Seperation of maintenance rooms and equipment, laundry facilities by partition. 3. X. Seperation of maintenance rooms and equipment, laundry facilities by partition. 3. X. Seperation of the launder than a undertained is an accounter to the properly stored. 3. X. Seperation of the launder than a undertained is an accounter to the properly stored.		Wells, cellings, attached equipment, properly constructed, good repeir, clean Wall & ceiling surfaces as required. Dustless cleaning methods used as needed
Arr quality and werblation are adequate to remove excessive here for equipment and morns and reverse and reverse contamination by dust, and/or other airborne substances. Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Drassing rooms are maintained in good physical repair. Insecticides and nodenticides are used and stored so as to prevent contamination of food items. Datagenks, sentitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and etimed separate from rew metariates. § 7-202.12, § 7-202.11, § 7-201.11, § 7-201.11, § 7-201.11 Premises maintained free of litter, unnecessary lens and adules, cleaning maintenance of any property stored. Seperation of maintenance rooms and equipment, laundry facilities by partition. 1 x Solid linear property stored. 1 x Centinol Food Protection Manager. § 7-102.12(A) 3 x Prints unsecent in provided protection Manager. § 7-102.12(A) 3 x	С	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of chafter arout bulbs
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Photographs RESPONSIBLE PERSON IN CHARGE Certified Food Protection Manager, §2-TUZ.12(A) Pit is meson in convenience in June Central Control	42 C	Premises maintained free childrer, unnecessary items and articles, cleaning maintenance of maintenance norms and common laundry facilities by naddion
Photographs RESPONSIBLE PERSON IN GHARGE Points IN PIL is nessent included a line of the controls demonstrates 3 x	П	Solied linens properly stored.
Cemiled Food Protection Manager, §2-102.12(A) PIC is present inpulsed real to impler dands candians controls demonstrates	ITEM Photo	RESPONSIBLE PERSON IN GHARGE
	C	Cermind Food Protection Manager, §2-102.12(A) PIC is present. Inowledgeable, understands sanitary controls, demonstrates

								,							MEM		PLYOZ	TOATE	M02	TOW	TEM		55	54 P,PH,C	ITEM	53 P,C	ITEM	ш	200	Maria	5 <u>1</u> P	7,6	Ť	49 P	ПЕМ	40 64	0	marin.	-	47 P	1
	III BIUE	7 7 7 7 7 7	in Red												Photographs	N					Photographs		İ		Photographs			Ì		Photographs					Photographs	١		Photographs			
Total Non-Compliant Observations total points deducted	Good Retail Practices Observed (Priority Foundation, Core) pls. Deducted	Name action observed (Fritority) pro- Deduction	Risk Factors Observed (Priority) att Dedicted	ITEMS OBSERVED	Inspection records (a.g., incoming product, facility, production area)	Variance request and approval, Time as a Public Health Control Procedure	Pest control records	destruction	Sanitation records	Calibration records	Equipment moretoring and maintenance records	Temperature control records	Employee training records	records and tags current, Fire extinguisher tags current	Photographs RECORD CHECKLIST		Firm is currently licensed by the regulatory authority having jurisdiction.	FOG. Local BOH Regulation	Anti-Chakin	Alle en Certificate	PROTEGRAPIS CONFORMANCE WITH APPROVED PROCEDURES		Common regular variants altered process/HACCP 88-103-12 83-307-14	Required reco is availa in ; si elistock tags, parasite destruction, Time As a Public Health. Control required logs, 63-203.17, 63-407.11, 63-407.12, 63-207.18	Photographs SPECIAL PROCESSES	Consumer Advisory Posted §3-603.11	CONSUMER ADVISORY POSTED	Sention of the second of the second second of the second s	Described to the second of the Property of the	HEALTH PROCEDURES	Mohastan Shellfah Tanks membined, tested, and logil kept	actively, or other conditions are accurate and adequately maintened and caloraled.	instruments and controls used for measuring, requisiting or recording temperature, bit accety water	As utensia and equipment are cleaned and sonstized at intervals that are frequent enough	EQUIPMENT AND UTENSILS	con continuos, approved and properly more. No exerce	Food edutives: approved and properly used \$2-202.12	Photographs FOOD/COLOR ADOLTIVES		Pastuenzed roods used, promotied roods not offered. 93-601-11	Decimal field and the ball field and and and and and and and and and an
	ted						_														Points		l	ш	Points	1	Points	1-		Points	1	Ъ	ļ	J	Points		J	Points	ŀ	w	
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N/A= Not Applicable	N/O= Not Observed	OUT = Out of compilance	TIT- Out of County	Tomo		(P)E00 06S		590 008		İ		ĺ	T		ITEM Cade		tocal .	local	590.011 (A	A)110 GES	TEM Code		590 003(A)	£00 003	ITEM Code	590 003	ITEM Code	200 066	1	Code	590 004	590 004	-	590 004	V i:Code	200 000	*90 D03	Code	1	E00 065	3
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26 Court St. Plymouth, MA 02360 Tel: 508-747-1620, Extension 10118

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

				_
			V	
	E-INSPECTION:	DATE OF R	30. Other	٦
iis order,	ays of receipt of th		29. Special Requirements (590.009)	٦
f Health at the above address			28. Poisonous or Toxic Materials (FC-7)(590.008)	
gnifinw ni ed teum teeuper r			27. Physical Facility (FC-6)(590.007)	
iggrieved by this order, you	- '		26. Water, Plumbing and Waste (FC-5)(590.006)	
t and cessation of food t and cessation of food			25. Equipment and Utensils (FC-4)(590.005)	
Failure to correct violations			24. Food and Food Protection (FC-3)(590.004)	
or its agent constitutes an			Z3. Management and Personnel (FC-2)(590.003)	
his report, when signed below			1	닖
Cate violations of 105 CMR			nediately or within 90 days as determined by the Board	
noispection in a no based :n			Health. Non-critical (N) violations must be corrected	
	Ractors (Red Item		nediately or within 10 days as determined by the Board	
	orne Illnesses Inte		ns) Critical (C) violations marked must be corrected	lter
ons Related	isivo19 batsloiV 1	Number o	lations Related to Good Retail Practices (Blue	Σ <u>Ι</u> Λ
esinoei .	vbA remember Adv		11. Good Hygienic Practices	П
	Vansiva	CONSUMER	10. Proper Adequate Handwashing	
SEPTIBLE POPULATIONS (HSP) on for HSP	and Food Preparation		Food Contact Surfaces Cleaning and Sanitizing	
	O ritlesH bilduq s sA		8. Separation/Segregation/Protection	
	nd Cold Holding	-	OTECTION FROM CONTAMINATION	ыd
		. 18. Cooli —	7. Conformance with Approved Procedures/HACCP Plans	
		ohen Tr. Rehe	6. Tags/Records/Accuracy of Ingredient Statements	
	ing Temperatures		5. Receiving/Condition	
Potentially Hazardous Foods)	я) втоятись соиткога	TIME/TEMPER	OD FROM APPROVED SOURCE 4. Food and Water from Approved Source	
	alsoimad0	oixoT .3t 🗌	Personnel with Infections Restricted/Excluded	
savitibb.	A roloD to bood beyo	naga A. Appr	2. Reporting of Diseases by Food Employee and PIC	
	FROM CHEMICALS	РКОТЕСТІОИ		_
	wash Facilities	DnsH .€f 🗌	IPLOYEE HEALTH	
sbneH mort nor	tenimetnoO to noitne		ор РКОТЕСТІОИ MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	_
, ,, , , , ,		0 0, 2		
(1) cococc (1) cococc (1) cococc (1) cococc	e corrective	dnite immediat	olations marked may pose an imminent health hazard and re :tion as determined by the Board of Health.	90
Anti-Choking 590.009 (E) Tobacco 590.009 (F)			bins anoistive Related to Foodborne Illiness interventions and leading to hand the figure and th	
уол-сошbіівисе міт:	(= ** ** *** *** ***		lated,	* -
	e(s) and a citati	paq evitemen	ch violation checked requires an explanation on the i	
Other	Permit No.	:tuO	specifor Killing	iuj
st General Complaint HACCP	☐ Bed & Breakfa	əmiT inl	Con in Charge (PIC) LUVUN Schon	
Znapect Illness	Teneter 🔲	НАССР У/И	Mont Ton of Cont mouth	\neg
noite:-operation	Mobile Temporary Temporary		6C94 - 928 - 895 auoydaj	-
:hen Previous Inspection	☐ Retail Rito	Ris'k Level	Idress Starte Land	
9 Apriline <u>™</u>	Type of Operation	(1/3)/C/	met 2 dia Brod Slone ton	
			ОВ ЕЗТАВЦІЗНИЕИТ ІИЗРЕСТІОИ ЯЕРОЯТ	
			rision of Food and Drugs	ΝП

	146	CHARLESTOVALIN	FORM 134A A.M. SULKIN CO
Page of Pages	MAD (111) 1 sinit	They would	PIC's Signature:
C. /_	Print Kovey Kong	Logo SI - MA	inspectur's Signature:

PROTECTION FROM CONTAMINATION

HOISTAGE STREET		
Handwashing Cleanser, Availability Hand Drying Provision	6-301.12	
Devices Devices	11,106-6	
Sulfad bash bas good thin boilggue		
Accessibility, Operation and Maintainance	5-205.11	
Location and Placement*	11,402-2	
Numbers and Capacities*	11.502-2	
Conveniently Located and Accessible		
Handwash Facilities		εī
Employees*		
Preventing Contamination from	280.004(E)	
Prevention of Contamination from Hands		12
Preventing Contamination When Tasting*	3-301.12	
Mouth*		
Discharges from the Eyes, Nose and	2-401,12	
Eating, Drinking or Using Tobacco*	Z-401.11	
Good Hygienic Practices		ΙI
When to Wash*	2-301.14	
Cleaning Procedure*	2-301.12	
Clean Condition - Hands and Amra*	11.105-2	
Proper, Adequate Handwashing		10
Chemical*	******	
Methods of Sanitization - Hot Water and	11,607-4	-
Frequency of Sanitation of Utenzils and Food Contact Surfaces of Equipment*	11.207-	
	11,207-4	┨
Cleaning Frequency of Equipment Food- Contact Surfaces and Utensils*	11.200-	
	11.503-4	1
Equipment Food Contact Surfaces and Utensils Clean*	(A)11.100-p	1
concentration and hardness*	(4)11 109 /	1
Chemical Sanitization - temp., pH,	\$11.102- \$	
Sanitization Temperatures*		1
Mechanical Warewashing - Hot Water	4-501,112	1
Sanitization Temperatures*		1
Manual Warewashing - Hot Water	111.102-4	
Food Contact Surfaces		6
Food*		
Discarding or Reconditioning Unsafe	3-701.11	_
Pood		1
Disposition of Adulterated or Contaminated	(2) (21) - 1:000 C	-
Returned Food and Reservice of Food*	3-306.14(A)(B)	4
Contamination from the Consumer		4
Food Contact with Equipment and Utensils*	II'EAC-C	1
	11,406-6	-
Washing Fruits and Vegetables*	3-302.15	1
Food Protection*	(A)11.S0E-E	┨
Contemination from the Environment		-
Raw Animal Foods Separated from Each Other*	(S)(A)11.S0E-E	
Contaminetion from Raw ingredients]
Cooked and RTE Foods*		
mori betsaged shoof IsminA was	(1)(A)11.S0E-E	
Cross-contamination		8

Violations Related to Foodborne illness 1-22)

FOOD PROTECTION MANAGEMENT 590.003(B) Assignment of Responsibility* 590.003(B) Demonstration of Knowledge* 2-103.11 Person in charge - duties EMPLOYEE HEALTH

Responsibility of the person in charge to require reporting by food employees and applicants*	(⊃)£00.065	z
Responsibility Of A Food Emplyee Or An Applicant To Report To The Person In Charge*	590.003(F)	
Reporting by Person in Charge*	(Đ)£00.008	
Exclusions and Restrictions*	(G)0000065	ε
Removal of Exclusions and Restrictions	590.003(E)	

	8-103.12	Conformance with Approved Procedures*
	3-502.12	Reduced oxygen packaging, criteria*
	3-502.11	Specialized Processing Methods*
L		Conformance with Approved Procedures (HACCP Plans
	(t)\$00.092	Labeling of ingredients*
	3.402.12	Records, Creation and Retention*
	3-402.11	Parasite Destruction*
		Taga/Records: Fish Products
	3-203.12	Shellstock Identification Maintained*
	3-202.18	Shellstock Identification*
9		Taga/Records: Shellstock
	11.101-5	Food Safe and Unadulterated*
	3-202.15	Package Integrity*
	3-202.11	PHFs Received at Proper Temperatures*
ς		Receiving/Condition
	3-201.17	Game Animals*
	(D)400.008	Wild Mushrooms*
	3.202.18	Shellstock Identification Present*
		Game and Wild Mushrooms Approved by Regulatory Authority
		20nrces*
	3-201.15	Molluscan Shellfish from MSSP Listed
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
		Sheliffsh and Hish from an Approved Source
	290.006(B)	Water Meets Standards in 310 CMR 22.0*
	(A)300.092	Bottled Drinking Water*
	11.101-2	Drinking Water from an Approved System*
	31.202-5	Ice Made From Potable Drinking Water*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.13	Shell Eggs*
	3-201.13	Fluid Milk and Milk Products*
	3-201.12	Food in a Hermetically Sealed Container*
		Compliance with Food Law*
ħ		Food and Water From Reguleted Sources
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		2001100 02/100447 1100

THE COMMONWEALTH OF MASSACHUSETTS

Discussion With Person in Charge:	Discussion With Person in Charge:	Discussion With Person in Charge:		pest puit	,	potato	Chure myret) such:		Tensentuses	Alley as a Fou	2	3 Start - all Eye V	Standeo.	250 (enchan	Brookly + Curch	Not.	No. Référence R - Red Item PLEASE PRINT CLEARLY	4	200	TOWN OR CITY OF THINDS	0/
To Habection occionated	D Reinsperion Scheduled	□ Voluntary Compliance □	Corrective Action Required:		1 1	7	Chara Sticko.											CLEARLY	NOT SERVICE ON THE PROPERTY OF	Page:		
		Employee Restriction / Exclusion	No																	5	٥	
	Suspension	estriction /	□ Yes															Applie	Date	1	5	

(H)\$00.09č	Variance Requirement
61,10≿-€	Time as a Public Health Control*
	lotine as a Public Health Control
3-501.10¢(A)	Roasts Held at or above 130°F. *
	I 400₺' *
(A)21.108-E	SAME TO TR banistaisM 27H4 toH
(T)+00.0e2	410/420 E+
3-501.16(B)	Cold PHFs Maintained at or below
	PHF Hot and Cold Holding
3-501.15	Cooling Methods for PHFs
	41°F/45°F Within 4 Hours. *
	According to Law Cooled to
3-201.14(C)	PHFs Received at Temperatures
	3-501.105-E (B)31.102-E (T)\$00.004 (A)31.102-E (A)31.102-E

(92H) SNOITAJU909 REQUIREMENTS FOR HIGHLY SUSCEPTIBLE

Unopened Food Package Not Re-served. *	3-801.11(C)	
Raw Seed Sprouts Not Served. *		
Raw or Partially Cooked Animal Food and	3-801.11(D)	
Use of Pasteurized Eggs*	3-801.11(B)	
Beverages with Warning Labels*		
Unpasteurized Pre-packaged Juices and	(A)11.108-E	IZ

CONSUMER ADVISORY

1	Pasteurized Eggs Substitute for Raw Shell Eggs*	3-302.13	
İ	Pathogens.* Effective 1/1/2001		
	Not Otherwise Processed to Eliminate		
	Animal Foods That are Raw, Undercooked or		
	Consumer Advisory Posted for Consumption of	11.503-5	ZZ

SPECIAL REQUIREMENTS

Special Requirements.	
practices should be debited under #29 -	
lister boog of gainsler anotheloiv 900.092	
interventions and risk factors. Other	
above if related to foodbome illness	
debited under the appropriate sections	
residential kilchen operations should be	
calering, mobile food, temporary and	
Violations of Section 590.009(A)-(I) in	(G)-(A)-000.062
עד עבתחועבשבאוס	11734C

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

found in the following sections of the Food Code and 105 CMR 590,000. foodborne illness interventions and risk factors listed above, can be Critical and non-critical violations, which do not relate to the

.06	Other		
.62	Special Requirements		600'
.83	Poisonous or Toxic Materials	1-04	800.
.TS	Physical Facility	9-04	700.
.62	Water, Plumbing and Weste	FC - 5	900
.62	Equipment and Ulensits	FC - 4	2 00.
.45	Food and Food Protection	FC-3	100.
.62	Management and Personnel	FC-2	£00.
mel	Good Retail Practices	25	290.000

Violations Related to Foodborne illness interventions and Risk Factors (Red Items 1-22) (Cont.)

*gnirolinoM	
Tracking Powders, Pest Control and	£1.302-7
Rodent Bait Stations*	7-206.12
Restricted Use Pesticides, Criteria*	11.30Z-T
Incidental Food Contact, Lubricants*	11.202-T
Drying Agents, Criteria*	41.40Z-7
Chemicals for Washing Produce, Criteria*	ZI.40Z-7
Sanitizers, Criteria - Chemicals*	11'0Z-L
Toxic Containers - Prohibilions*	11.E0Z-T
Conditions of Use*	ZI.Z0Z-7
Restriction - Presence and Use*	11,202-7
Separation - Storage*	11.102-T
Common Name - Working Containers*	11,201-7
Containers*	
lenighO - noinemolal gaithinabl	11.101-T
Polsonous or Toxic Substances	
Protection from Unapproved Additives*	3-302,14
Additives	3-202.12
Food or Color Additives	
N CHEMICALS	TECTION FRO

TIMETEMPERATURE CONTROLS

V50 001 03 10 101 1 0 1 1 1 1 1 1 1 1 1 1		
Within 4 Hours		
Temperature Ingredients to 41°F/45°F	(4),	
Cooling PHFs Made From Ambient	3-501.14(B)	
to 41°F/45°F Within 4 Hours. *		
7°07 mo13 bns suoH S nidiiW 3°07		
Cooling Cooked PHFs from 140°F to	3-501.14(A)	
Proper Cooling of PHFa		81
Roasts*		
Remaining Unaliced Portions of Beef	3-403.11(E)	
140oE+		
Commercially Processed RTE Food -	3-403.11(C)	
*amiT		
Microwave- 165° F 2 Minute Standing	3-403.11(B)	
PHFs 165°F 15 sec. *	3-403.11(A)&(D)	
Reheating for Hot Holding		ΔI
All Other PHFs - 145°F 15 sec. *	(d)(1)(A)11.10Þ-E	
Microwave 165°F •		
Raw Animal Foods Cooked in a	3-401.12	
142°F *		
Whole-muscle, Intact Beef Steaks	3-401.11(C)(3)	
Poultry or Ratites-165°F 15 sec. *	(0)(0)11 101 0	
Stuffing Containing Fish, Meat,		
Poultry, Wild Game, Stuffed PHFs,	(E)(A)11.104-E	
	10/11/11/01	-
Ratites, Injected Meats - 155°F 15 sec.	(2)(A)11.104-E	
Pork and Beef Roast - 130°F 121 min*	3-401.11(B)(1)(2)	
Animals - 155°F 15 sec. *	CONTINUE TOP'S	
Comminuted Fish, Meats & Game	(2)(V)11:10+C	
Eggs- Immediate Service 145°F15sec*	(S)(A)11.104-E	
	(-)(-)	
Eggs- 155°F 15 Sec.	(S)(I)AII.104-E	_
Proper Cooking Temperatures for		91
Promos Cashina Tananara		7.

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

	-	-	-	,	-		Ì	-
	+	+	1	< ×	1 2	Nonlood-contact surfaces of utensitis & equipment clean,		23
Keep wiping cioths in a sanitizer between use.	×	H	_	×	w	Wiping cours properly stored clean and dry or in a sanstraing solution.		21
COMMENTS	A COS R	Z	O/N TUO	Z	Points	PROJECTION FROM CONTAMINATION	H	EM
		1		4		BOOTESTON EDON CONTINUATION	1	T
		_	-	×	ш	oxposure time for evidencial and utensials.		20
164 W 172 R but tested at 160 at plate surface		-		×	2	Wesh and ninse water is clean, and at proper fomperature		19
		-		×	1	Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning		150
Need thermal strips. No thermal strips for verifying the hot water sanitization process.			1		1	Proper chemical test kits, measuring devices for ph, thermal strips, and logs are present. Temperature and psi gauges are accurate		17
		H		×	2	Disnwashing facilities approved design, adequately constructed, maintained, installed, located		16
Provide storage units for the intended use 6" clearance off the floor and with smoth, non-impervious, easily cleanable surfaces.			₽		1	Nanipod-contact surfaces designed, constructed, maintained, installed, located		15
		П	Ц	×	2	Food-contact surfaces designed, constructed, maintained, installed, located		14
COMMENTS	A COS R	N/0 N/	OUT N	Z	Paints	Photographs EQUIPMENT & UTENSILS: DESIGN.CONSTRUCTION & INSTALLATION	-	ITEM
		-	-	,	-		١	1
		+	-	× ×	- L	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and abrons		23
		-	_	<	ш	Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted		12
				×	W	Management awareness; Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, noise, or mouth observed.		11
COMMENTS	/A COS R	N/0 N/	OUT	Z	Points	-	Photographs	ITEM
				×	1	In use food dispensing utensits property stored		10
		_		×	Çi.	Handling of food and commission. No bare hand contact with ready-to-eat foods, proper clossis used, or approved alternate method groups, followed		LO
some items are on sherves without a 5" clearance off the ground.		_		×	2	ven processon uning studge, preparation, usplas, savice a natisportation, i ocu containats sociat in tico, washing titus gra- venetables		ч
		+	-	×	2	Conwaighed or potentially nazaroous loud but reserved		
		×	ļ.		2	rotentially naziglous lood properly trawed.		6
	-	F	\perp	×	1	Thermometers provided and accurate, properly calibrated		L
No ice machine, no cold line holding unit, freezer was not maintaining food hard to the touch.			w		ω	Adequate facilities to maintain product temperature, thermometers provided		4
balad and nototing in a cold reachin to maintain temperatures.		+	ų		U			I
Jalad was tested at an internal temperature of 52,54; there are no cold hoiding units in the school. The school uses reusable ice cube packs placed under a metal insert ion the hot holding line to maintain cold temperature but it is not provide sufficient surface temperature to keep foods at required temperatures. Discussed plating said and holding in a cold reachint or maintain temperatures.			N		ע			
						Potentially hazardous food meets temperature requirements during storage, preperation, cooking, cooling, rioiding, display, service, and transportetion,		w
COMMENTS	/A COS R	/N 0/N	OUT N	Z	Points	PROTOGRAPHS FOOD PROTECTION	-	ITEM
date frozen and date thawed in addition to preparation date with new expiration date from thaw date of 7 days.				×	-			
Wates are for expiration to ensure pidest product is used first. Foods once prepared must have preparation date and expiration date jabels for RTE foods. If frozen mark		_				All froods must be stored in air tight, covered, labeled receptions designed for the intended use. Foods must be labeled to identify flood by common name, date of production; date of freezing, thawing, preparation, and expiration.	ĺ	2
		\vdash	L	×	w	Approved source for food, water and ice; wholesome, nonadulterated		1
COMMENTS	/A COS R	//N O/N	OUT		Points	Photographs SQURCE OF FOOD	Photograp	ITEM
Reinspection Date: 2/11/2019			System	School naii:	ler: Plymouth Sch Corporate Email:	Risk Category: High Permit Houler: Plymouth School System License/Permit Number:Food Establishment 438 ,Milk 439 Corporate Email:	Risk Category: High License/Permit Numb	Risk Cat License/
Types of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other		E	ı.k12,ma	:: iymout!	Signature: Deaton@pr	Purpose of Inspection: Routine Signature: Type of Establishment: Food Establishment (School) Managers Email: Ceaton@pymouth.k12,ma.us	Purpose of Inspection: Routine Type of Establishment: Food Es	Type of
used to prevent such foodborne illness and/or injury.			On I	aryn Eat	ed by: Cary	19/17 PIC Received by: Caryn Eaton	Last Insp. Date: 12/19/17	Last Insp
identified as the most prevaient contributing factors of foodborne			9	rcia	ion by:		Address: 1181 State Rd	Address
Foodborne illness risk factors are important practices or procedures	Time out:2:30 DATE:1/28/19	30 DAT	ime out: 2	П	Time in: 12:15	FACILITY NAME: Indian Brook Elementary	NAME: India	FACILITY

	natruments and controls used for measuring, regulating, or recording temperature, pH, ecidity, water activity, or other conditions 2 x are accurate and ade-uniter maintained.	instruments end controls used for meas	SO
		All utensils and equipment are clea	49
COMMENTS	Points IN OUT N/O N/A COS R	Photographs EQUIPMENT AND UTENSILS	Matri
	y users	some commencement and bighting assets	30
	R	Food additives: approved and property	I EM
	not offered.		47
	Daisse IN COLT NO MA COC	Photographs HIGHLA SLISCEDTARLE BODILLATIONS	TEM.
	PIC is knowledgeable and understands sanitary controls demonstrates competence	PIC is knowledgeable and under	46
COMMENTS	The second secon		45
COMMENTS	AND THE NI STREET	Photographs RESPONSIBLE PERSON IN CHARGE	TEM
	1 x	Solled linens properly stored.	#
	\vdash	Seperation of maintenance rooms	43
	Premises maintained tree of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	Premises maintained tree of litter, u	42
	insecticides and redentifieds are used and stored on as to prevent contamination of lood items. Detergents santitizers and other cleaning supplies are used in a safe, effective manner, Hazardous materials are kept in their original containers and stored september from raw meterials x	insectiones and redemicides are used in a safe separate from raw meternals	41
	Locker rooms, employee chenging areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Diessing rooms ere maintained in good physicel repair,	Locker rooms, employee chenging employee personal stems, properly	ŧ
	Air quality and ventilation are adequate to remove excessive fleat for equipment and rooms and prevent contamination by dust. 1 x	Air quality and ventilation are adequand/or other airborne substances	3
	Adequate lighting provided for sufficient candle light. Extures property shoulded or use of shatter prood bulbs.	Adequate lighting provided for suffi	38
	Walls, ceilings, altached equipment, properly constructed, good repair, clean, Wall & ceiling surfeces es required. Dustless 1 x	Walls, ceitings, attached equipmen motheds used as needed	37
	Proper floor construction, proper floor covening installed, floors graded with dirained as required, floor end well jundure covered. 1 x	Proper floor construction, proper flo Floors in good repair and clean. Du	36
COMMENTS	Points IN OUT N/O N/A COS R	Photographs FLOORS, WALLS & CEILINGS	Mati
the wall in the corner by the covered column.	w	And the control of th	2
Maries deposings and dead maries in transit office by food storage Cold six flows by	2 ×	incineration	H
		Outside premises are free from tras areas (roeds, yards, disposel syste	34
	×	Sufficeint covered trash recepticles clean	33
	Points IN OUT N/O N/A COS R	Photographs FACILITY AND GROUNDS	Mati
	and doors do not open into areas where food is exposed to eirborne contamination and are adequately separated from food 2 x	end doors do not open into areas w processing and storage areas	
	Texies facilities: property constructed, self cleaning doors, fetures in good repair, supplied with seap and towels in dispenseral hand- drying devices, cleaned, covered sanitary disposi recapticle, hendwash signage present. Total facilities heve self-closing doors	Todel facilities: properly construction drying devices, cleaned, covered si	32
	sily accessible, designed, installed.	Adequate handwashing facilities, easily accessible, designed, installed.	31
		Plumbing installed preventing cross	30
COMMENTS	PLUMBING WIT IN OUT N/O N/A COS R Location installation, maintenance (le dripping faucets, leaking pipes, improperty wasting pipes).	Photographs PLUMBING Location installation maintenance	Mari
		,	1
COMMENTS	Water supply is from an approved source and water supply is sufficient for the operations intended Seware districts another Proper districts for water in approved districts facilities (is ston surts) 2 x	Water supply is from an approved s	27
	Points IN OUT N/O N/A COS R	Photographs WATER SUPPLY & DISPOSAL	ITEM
	s for food or chemical storage.	No re-use of single service containers for food of chemical storage.	26
	- I	ants contamination	3
	Proper equipment/unentalis storage, handling, to prevent contammeton, Single service articles ere from en approved source, are stored, handled, dispensed, used end disposed of in a menmer that	Proper equipment/unensils storage, handling, to prevent contaminetion. Single service articles ere from en approved source, are stored, handle	25

		Additional Notes:		I														ITEM Photog	2	ITEM Photographs					ITEM Photo	ITEM Photo		51
The massachusetts new retail food regulations are availbale on line, some of the new procedures can be taken right from the code,	Will need certificates for anti choking traininng posted, also post allergen training certificates, post vomiting and diahrreal event procedure, post employee slokness policy for reportable diseases.	votes: PCIS prepares pasta, nachos, rice, and send them over in hot boxes. Spoke with manager about creating a temperature receiving log for foods sent in hot or cold boxes prepared at another location.	OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health, Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.	Score: 87		Total Non-Compliant Observations	Non-Critical Items Observed (Primary Foundation, Core)	Critical Items Observed (Primary Primary Foundation)	ITEMS OBSERVED	Variance request end approval. Time as a Public Health Control Procedure	Pest control records	Required Logs; Time as a Public Health Control, Receiving Temperature, parasite destruction, Employee Health records	Sanitation records	Calibration records	Equipment monitoring and maintenence records	Temperature control records	vieler (datity and supply records, grease trap cleaning record, ansui system cleaning racords and regs current, inter- extregulative (legs, current) Emphase trapifor records	Protographs RECORD CHECKLIST	Required records available; shellstock tags, parasite destruction, time As a Public Health Control, required logs		Procedures for responding to vorniting & diarrheal events	Witten health	Ani-Chok	ror Adviso P 1.	Moderable CONFORMANCE WITH APPROVED PROCEDURES (WT 1 pt for all)	Photographs LICENSURE Firm is currently licensed by the regulatory authority having jurisdiction		Cast ration records for equipment, termometers, and other sevices for control of hazards are accurate and adequately maintained.
n right from the code.	and		ne his control of the control of the control of formalth	R= Re	503 cc		4 N/O= N/O= N/O= N/O= N/O= N/O= N/O= N/O=		X	*	×	×	×	×	×	× ×	1		1 1 × 1	Paints IN OUT N/O N/A COS	1 ×	port bart	bot bo	, por	Paints IN OUT N/O N/A COS	Paints IN OUT N/O N/A COS	╽┠	×
		Diagrams:		R= Repeat Violation	COS= Corrected on Sight	N/A= Not Applicable	N/O= Not Observed	IV= In Compliance									last done in 2014			R COMMENTS					R Have training annually but never printed	R COMMENTS		

are equipment issues and facility issues.

Workers were dressed neatly and clean uniforms, observed using good hygienic practices, facility clean. Critical items

PAPELTY MASAC.	Manager Flamentary	102	1.40	Out	3.15	DATE	5 73 19		Fondborne	- illnacs	Illness risk factors are important practices or presentines
Address:	70 Manome Point Rd	Inspect	Inspection by:		aLee			\perp	tified	as the m	identified as the most prevalent contributing factors of foodborne
Phone;	508-830-4380	Signature:	e.					Ē	ess and	/or inju	illness and/or injury. Public health interventions are control measures
Purpose of Inspection:	routine	Signature:	Te:					T S	es of I	nspectio	Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation.
Type of Establishment:	elementary school	Email:						Sust	Suspect Illn	ness, Co	ess, Complaint, or Other
Lkense/Permit Number:	Not posted	Business Email:	ş Email:	П	Н	П	П	H	П		
Photographs Photographs	SOURCE OF FOOD	Points	Z	ruo	Š	N/O N/A	S C	RITEM	7	Code	COMMENTS
1 P, PI, C	Approved source for food, water, and ice; received at proper temperatures, wholesome, nonaduliterated, in good condition, records aveilable, \$3-201.11, \$3-202.15	w	м			B		_	96.9		
-	items must be properly date marking & disposition: date prepared, date frozen, date thawed,	7			ı	1		, ,	+		
Z F, M,C	e, irabon dalie. ————————————————————————————————————	2	×			r	F	-	\$90 007	107	
ITEM Photographs	펙	Points	Z	TUO	N/O	N/A	COS	RITER	ITEM Code		COMMENTS
P	Potentially hazardous food meets temperature requirements during storage, preperation, cooking, cooling, raheating, holding, display, service, end transportation, §3–401.11, §3-							3	590 003		
t	501.14 S3-403.11 S3-501.16 S3-501.19	, w		ı w		ľ		+	4		food temperatures inthe only cold unit were above 41F, tog does not indicate a past problem.
4	Thermometers are present consultationally placed applicate calibrated present	ناد	:	U				1	_		continental but exterior gauge, i teriores, towns / b this is the phy retrigerator in the kitchen
+	Potentially hazardous food properly thawed.	2	×		ı			6	1,00.00	Ē	
7 P	Proper disposition of returned, previously served, reconditioned, and unsafe food. §3-305.14,	7	×		ı			7	590 003	103	
8 P,Pf,C	Food protected during storage, preparation, displey, service & transportation Food containers stored of floor Washing fruits end vegetables. §3-302.11, §3-304.11, §3	u	×					8	£00 085	ב	
9 P,Pf,C	No bare hand contrad with read-pro-set foods, prosper utensite used, or exproved alternate method properly followed: §3-301.11(E)(1)-(7), §301.11(B)(1)-(2)-(301.1) hygienic practices, proper handwashing and glove changing observed. §2-301.11, §3-301.12, §3-301.14							vo			
5	in use food dispensing utensils, exceedy stored	. 0.	< ×			Ė		5		INJEDO DES	
ITEM Photographs	6 EMPLOYEE HEALTH	Points	Z	DUT	š	N/A	COS		ITEM Code		COMMENTS
11 P	Management awareness; Froper use of reporting, proper restriction & exclusion for reportable diseases. \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth pasagred. 2-401.12	ω	×			- 1		=	590 002		
12 P,C	Proper eating, tasting, drinking. Smoking restricted §2-401,11, §3-301 12	ω	×					12	590 003	9 9	
19 C	roper to a survey to a survey was and some outselfy, clean uniforms, kitchen whitee, and aprons, proper glove use.	ŀ¬	×			П		13	\rightarrow	02	:
Managaran Photograph	Photographs EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	z	민	₹	3	N/O N/A COS R	2	TEM Code		COMMENTS
14 C	Food-contact surfaces designed, constructed, maintained, installed, located	2	×					14	590 007	17	
T	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1.	×					15	590 007	07	
16 PF,C	Dishwashing facilities approved design, adequately constructed, maintained, installed, occated	2		2				16	590 004	04	
17 Pf	Proper chamical test kils, measuring devices for ph, thermal strips, and logs are present. Fem. erature and initial earlies accurate 4-501.113	Ь		,				17	590 004		log cheap for chemical sanitation but not filled out
18 C	Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning	Ь	×					18	590 004		
19 Pf	Wash and nose water is claan, and at proper temperature	2	×					19	590 005	20	
	Santization mise (tot water-chemical). Proper santization of food contact surfaces through temperature; chemical concentration, exposure time for equipment and utensits; §4-501.111-115, 64-703.11, 64-707.11, 64-707.11, 64-707.11, 64-707.11, 64-707.11	7 3							590 004	Q.	
20 P		w	×					20	Ė	L	
ITEM Photograph	PROTECTION FROM CONTAMINATION	Points	ž	tuo	Š	Z.	N/O N/A ICOS R		ITEM Code		COMMENTS
57 C	Wiping cloths properly stored clean and dry or in a sanitizing solution.	2	×		I	H		21	21 590 003	03	
7	Food-contect surfaces of utansils & equipment clean, §4-602.11	2	×					22	-	04	
24 C	Proper equipment/utensitis storage, handling, to prayent contamination.	<u> </u>	×					23	23 590 004	2 2	
ľ	0	ŀ	ļ		ı	ı	-	24	0.066	4	

served	N/O= Not Observed N/A= Not Applicable				Total Non-Compliant Observations total points deducted	-
Compliance	OUT= Out of Compliance	, W			٠	
pliance	IN= In Compliance				ITEMS OBSERVED	
	350,003[0			* *	Inspection records (e.g., Incoming product, facility, production area)	
	10000	+	+	×	Variance request and annual. Time as a Public Health Control Brooking	
	590.008			×	Required Logs; Time as a Public Health Control, Receiving Tempereture, parasite destruction	n
				×	Sanitation records	
		+		× '	Calibration records	
		+	+	< ×	Equations control records	
		-		×	Employee training racords	
				×	Water quelity and suppty records, graese trep cleaning record, ensul system cleaning records and tags current, Fire extinguisher tags current	
COMMENTS	ITEM Code			H	PRODUCTAINS RECORD CHECKUST	ITEM
	local	-	F	×	rim is currently idensed by the regulatory authority having jurisdiction	PETUZ
no one presently is cleaning the grease trap and logging per fog regulations	local	ŀ	×	-	F.O.G. Local BOH Regulation	PLY01
ш	590 D11 (A)		м		Anti-Chokin	M02
٦				- 1	Aller en Cerdicate	TOP
COMMENTS	R MEM Code	N/A cos	OVI N/O	Points	Procession CONFORMANCE WITH APPROVED PROCEDURES	MEM
	\$\$ participation	-	-		TO THE PROPERTY OF THE PROPERT	
	\rightarrow			e m	ns 12, 63-002 11, 53-402 12, 53-202 18	54 P,Pt,C
	æ =	N/A cos	OUT N/O	Points IN	Ц	
		7		- 1		S3 P,C
COMMENTS	R ITEM Code	N/A COS	O/N TUO	Points IN	CONSUMER ADVISORY POSTED	ITEM
	52 590 002		1	1	Procedures for responding to vomiting & diarrheal events, §2-501.11	52 Pf
COMMENTS	R ITEM Code	N/A COS	OUT N/O	Points IN	Produgraphs HEALTH PROCEDURES Po	ITEM
	51 590,004			1 ×	Mollustan Shellfish Tenks meintained, tested, and logs kept	51 P
	50 590.004				returneds and control used for measure, requesting, or recording temperature, ph, addity, water activity, or other contribute and accurate and adequality/ matrizated and cultivated	SO Pf,C
	49 590,004			×	ized at intervels that are frequent enough to	49 P
COMMENTS	R ITEM Code	N/A cos	O/N TUO	Points IN	Photographs EQUIPMENT AND UTENSILS PO	ITEM
	48 590 003			×	Food additives:approvad and property used. §3-202.12	48 P
	R ITEM Code	OUT N/O N/A COS	OUT N/O	Points IN		TTEM
	4/ 590 003			×	Asimetized incha start bromoned nones not oriened 35-port ti	4
	ļ					



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when submitted to the Public Health Department at the above address within ten (10) of Health. Your request for a Board of Health hearing must be in writing and operations. If aggrieved by this order, you have a right to a hearing with the Board revocation of the food establishment permit and cessation of food establishment Failure to correct violations cited in this report may result in suspension or signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health.

calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

Was escorted by maintenance, worker had just left, no meals were present a time of inspection. Will reurn during lunch to observe and temp food.

D

	Z3 C Norrhood-c	22 P.pf Food-cont	21	suderforance		20 P		19 Pf Wash and	18 C Tableware	7		2,0	15 C Nonfood-c	Photographs	13 C aprons, pr	P,C	9	Photographs	10 Pf in use foo	9 P,Pf,C No bars hi method proper has	B P,Pf,C Food prote stored off 306,13(A)	P	6 Pf Potentially	¥	3 P Potentially cooking, c 501 14, 83	ITEM Photographs FOOD PR	2 P. Pf.C Roms mus	1 P, Pf, C Approvad	ITEM Photographs SOURCE	License/Permit Number: none		ection:	Last insp. Oate; unknown	Address:	
Proper equipment/utensils storage, handling, to prevent contamination.	Northood-contact surfaces of utensils & equipment clean.	rood-contact surfaces of utensits & equipment clean, §4-602.11	ender of each of business and one of the second of the sec	PROTECTION FROM CONTAMINATION	TON TON TONTANIA TON	115, \$4-703,11, \$4-702,11, \$4-602,11, \$4-602,12, \$4-601,11(A)	Sandzation rinse (not water - chemical). Proper sandization of food contact surfaces through temperature observed the property of the formula of the foot surfaces through	Wash and rinse water is clean, and at proper temperature	es and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	Temperature and the automorphism accurate. 4-501 113		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	Nonfood-contact surfaces designed, constructed, maintained, installed, localed	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	prons, proper glove use.	roper earng, lasmig, crinking, smoking resincted \$2-901.11, \$9-901.12	Warugenmert awarenses: Proper use of reporting, proper restination & exclusion for reportable diseases: §2-201.11, §2-201.12, §2-201.13 No discharge from eyes, nose, or mouth observed. §2-401.12	EMPLOYEE HEALTH	n use food dispensing utensils properly stored	No bare hand confact will ready-to-ear foods, proper usussis used, or approved alternate method properly followed, \$3-301.11(E)(1)-{7), §301.11(D)(1)-{2)Good hygienic practices, proper handwashing and glove changing observed, §2-301.11, §2-301.12, §2-301.14	Food protected during storage, preparation, display, service & transportation Food containers stored off fhoor. Washing fruits and vegetables. §3-302.11. §3-304.11. §3-304.15(A), §3- 306.13(A)	Proper disposition of returned, previously served, reconditioned, and unsafa food. §3-306,14. §	Thermometers are present, canaphacously places, accounts, calculated, present controlled hazardous food properly thawed.	Adequate facilities to maintain product temperature, thermometers provided	rdiartially trazarious tood meets temperature requirements during storage, preparation, cooking, cooking, reheating, holding, display service, and transportation §3-401 11, §3- 501 14, §3-403 11, —501.16, —501 19	FOOD PROTECTION	roms must be properly date marking & disposition: date prepared, date frozen, date thewed. \$3-501.18_\$3-501.17	Approved source for food, water and recreased of proper temperatures, wholesome, normidatorated, in good condition, records available §\$-201.11, §\$-202.11, §\$-202.15	SOURCE OF FOOD				0		The state of the s
1	-	2	2	Points		ш		2	-	1	2		1 ^	Points	1	(u	w	Points	Ľ	س 	ш	2	ы	. 1	w	Points	2	w	Points	Business Email:	Email:	Signature:	Received by:	Inspection by:	
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200	590,004	100 065	590.004	ode		590 004		290 005	590 004	590 004	590 004		590.007	ode	\$90 002	590 003	590 002	ode	S90 003	590 003[0]	590 003	590 003	290 003	590 004	S90 DD3	Code	590,007	590.003(A)	Code		t Iliness, C	f Inspect	prevent :	ed as the	
				COMMENTS										COMMENTS				COMMENTS								COMMENTS			COMMENTS		Complaint, or Other	ection: Routine, Re-Inspection, HACCP, Pre-Operation,	used to prevent such foodborne illness and/or injury.	identified as the most prevalent contributing factors of foodborne	

RETAIL FOOD INSPECTION FORM

on Sight	COS= Corrected on Sigh	0	100	SCORE:		sco			_
able	N/A= Not Applicable	0				Total Non-Compliant Observations total points deducted			-
ved	N/O= Not Observed	0			ucted	Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted	In Blue		
npflance	OUT= Out of Compilance	D				RISK Factors Observed (Priority) pts. Deducted	In Red		
nce	IN= In Compliance					ITEMS OBSERVED			
				×	ŀ	Inspection records (e.g., incaming product, facility, production area)	I		1
	590 003(d)			×		Variance request and approval. Time as a Public Health Control Procedure			1
			L	×		Pest control records			Ü
	590 008			×		Required Logs; Time as a Public Health Control, Receiving Temperature, parastre destruction		r	
			-	×		Sanitation records			Г
			-	×	\vdash	Calibration records			1
				×		Equipment monitoring and maintenance records			
				×		Temperature control records			í i
				×	Н	Employee training records			11
				×		Water quality and supply records, grease trap cleaning record, arisul system cleaning records and tags current, Fire extinguisher tags current			
COMMENTS	TEM Code				H	찚	Photographs	ПЕМ	
									П
	local			×	F	firm is currently licensed by the regulatory authority having jurisdiction.		PLY02	
	local			×	H	F.O. G. Local BOH Regulation		TOATA	П
	590 011 (A)			×	+	Anti-Chokin		N902	1
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COMMENTS	S R MEMICOde	N/A COS	O/N THIO	Ē	Points	Photographs CONFORMANCE WITH ADDROVED PROCEDURES	Photographs	2	
	55 390 008(A)	-	ŀ	×		Com. linne with win	ı	8	7
				×	w	Control re-ulred los \$ \$3-203.12, \$3-402.11, \$3-402.12, \$3-202.18			0
	54 590.003				_	Required records available; shellstock tags, parasite destruction,Time As a Public Health		4 P,Pf,C	54
)S R ITEM Code	N/A COS	O/N TUO	Ż	Points	SPECIAL PROCESSES	Photographs	171	3
							ĺ		
	53 590 003			×	1	Consumer Advisory Posted. §3-603.11		53 P,C	и
COMMENTS)S R ITEM Code	N/A COS	O/N TUD	Z	Points	CONSUMER ADVISORY POSTED		M	ПЕМ
	52 590.002	-		×	-	Procedures for responding to vomiting & diarrheal events, §2-501.11	۱	2	52
COMMENTS	R ITEM	N/A COS	OUT N/O	Z	Points		Photographs	M	MEM
							Ý		П
	51 590.004			×	1	Mollustan Shelffish Tanks maintained, lested, and logs kept		S1 P	s
	\$90,004			×	P	ect.wiy, or other conditions are accurate and adequately mainlained and calibrated		7,1	2
	5,000 004			×	2	avoid confamination of food ucts 602.11		1	1
	49	Ī	-		L			P	T
COMMENTS	S R MEM Code	N/A COS	OUT N/O	Z	Points	EQUIPMENT AND UTENSILS	Photographs	Z	Man
	48 590 003		١	×	2	Food additives:approved and properly used \$5-207.12		48 P	4
	N/O N/A COS R TEM Code	N/A CC	OUT N/C	ž	Points		Photographs	ITEM	買
							I		ΠÌ
	\$90.003		ı	×	ω	Freedom (Carl Inches reseat, Provincian nonde una national System (1916)		,	47
	N/A COS R ITEMICODE		0/N 100	ž	Points	Photographs HIGHLY SUSCEPTABLE POPULATIONS	Photograpes		TEN.
	- I - I - I		-	•	-				



establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Department at the above address within ten (10) calendar days of receipt of this

Temperatures Taken:

ADDITIONAL NOTES:

Not operational. In process of demolition. No longer a school.

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	Division of Food and Drugs
Public Health	TO THE PROPERTY OF THE PROPERT

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/ /	KROOK	KORO	Print:	0	Klan.	Signature: //	ector's	dsuţ
					hotat	051		
	E-INSPECTION:	טאוב טר ת				Other 3 W	08 🗀	
	ays of receipt of this order.		(60	0.068)		Special Require		+-1
t the above address	s dilaeH to brace ent of bet					Poisonous or Tox	_	+
gnifinw ni əd feum	t to a hearing. Your request	have a righ		(FC-6)(590.0		Physical Facility		\Box
	ent operations. If aggrieved		(90	(EC-2)(230°0		Water, Plumbing		
	tablishment permit and ces		(90	(FC→)(590.0i	Slisnetls	Equipment and	'52	
	e Board of Health. Failure to s report may result in suspe			(FC-3)(590.0i		Food and Food		
	of Health member or its age		(20	(FC-2)(590.0i	d Personnel	ns InəməgsneM .	23	
	deral Food Code. This repor						L N	of Heal
	tems checked indicate viola		ara	n by the Bo	is determined	s aysb 06 nittiw 10	_	
on an inspection	der for Correction: Based	Official Or				n-critical (N) violat		
X	actors (Red Items 1-22);	and Risk F	bra			or within 10 days a		
	rne Illnesses Interventior		р	etoerrecte	ısıkeq mnət p	n enolfeloiv (O) le:	Critic	(smətl
pet bet	Violated Provisions Rela	Number of		ənıg) sə	etail Practic	elated to Good R	A suo	Violati
Jang mar	ONNY)	1150 L 177 C						
Jan Jan	SahazivbA TamuanoO to gr	A Namer A		Λ		Hygienic Practices	ადე :	II □
Y WE SUND	pans			/'	gnide	er Adequate Handw	Prop	01 🖂
Jan San I	and Food Preparation for HSP			Guiziline		Confact Surfaces C		·6 🗆
(92H) SNOITAJU909	As a Public Health Control TS FOR HIGHLY SUSCEPTIBLE I			4		ration/Segregation/		.8 🗆
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	nd Cold Holding		SURI	Y YJJAn\25		onggA diw eonsmio		.7 🗆
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300	John Builte	. 17. Rehe	Milk			Records/Accuracy		.9 🗆
0	ng Temperatures	🐔 🗆 16. Cooki	ورواجد	اأدادة	in stick	√ noiiibnoO\gnivi	Кесе	.c 🗌
Hazardous Foods)	ATURE CONTROLS (Potentially	TIME/TEMPER	6	750	proved Source	леркоуео source and Water from App	ч молч boo3	.p
+410	Chemicals	oixoT .31 □	4.4			enoitos fortions		
V / (PROM CHEMICALS yed Food or Color Additives	nqqA .41 □	/					
	FROM CHEMICALS	РВОТЕСТІОИ		Old bus as	volam3 boo3 v	of Diseases by		.s 🗀
	wash Facilities						OVEE HE	
1 min				Λ		ssigned / Knowledg		
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(a) 600.062 azenetewA	negrenA			'4:	oard of Healt	termined by the B		action
(4) 600,068	e corrective posses			eset Atleer	d Jnanimmi n	ısıkeq may pose s	n enoi1	tsloiV.
*	Red Items) Anti-chok	Risk Factors (bris and	Interventi	orne Illness	Related to Foodb		
Von-compliance with:		200,000	40)(C	تدرا ذائح	5), OK	22, 126219		violate
	e(s) and a citation of s	Out:	n adt no	aoitenelo	lires an exi	on checked red		
Other Other	- 1	:ul	-	रज्य विकास	216	A C NOX	Ctor	Pedsul
Josepheral Complaint	Bed & Breakfast	9mi ⊺		4010	0012 01	narge (PIC)		Perso
Suspect Illness		и∖х аээ∀н		YII.	J. Caroni	1 30 OUN	T'	Owne
)ate; Pre-operation				07	C2h-0	27-805	auou	Telepl
revious Inspection	Residential Kitchen	Level		450	Dry C	MONT O	1	
Routine Re-inspection		Risk (1	DI DI	JT'M	CONCIE	1 330	e1bbA
ype of Inspection		C, I, , pisp	<u></u> _		~	1 - 0 110	<u> </u>	Mame
				I REPORT	ISPECTION	ABLISHMENT IN	/TS3 (FOOD

РРОТЕСТІОИ FROM СОИТАМІНАТІОИ

	411144	
Handwashing Cleanser, Availability Hand Drying Provision	21,105-6	
Devices Devices	11,105-8	
Bulyıd bash bas geos titiv beliqqus		
Accessibility, Operation and Maintainance	11.205-2	
Location and Placement*	5-204.11	
Numbers and Capacities*	5-203.11	
Conveniently Located and Accessible		
Handwash Facilities		13
Preventing Contamination from Employeees*	(17)200.000	
Prevention of Contamination from Hands	290.004(E)	IS
Preventing Contamination When Tasting*	31.102-2	C1
Mouth*	21 102 2	
Discharges from the Eyes, Nose and	21.104-2	
Eating, Drinking or Using Tobacco*	11.104-2	
Good Hyglenic Practices		II
When to Wash*	2-301.14	
Cleaning Procedure*	21.105-2	
Clean Condition - Hands and Arms*	11.105-2	
Proper, Adequate Handwashing		10
Chemical*	77100/7	
Methods of Sanitzation - Hot Water and	11.507-4	-
Frequency of Sanitation of Utensits and Food Contact Surfaces of Equipment*	11.207-4	1
Contact Surfaces and Utensils*	TT COL 7	1
Cleaning Frequency of Equipment Food-	4-602.11	1
Utensils Clean*		1
Equipment Food Contact Surfaces and	(A)I I. I0∂-⊅	
concentration and hardness*		
Chemical Sanitization - temp., pH,	4-501,114	4
Sanitization Temperatures*	77 T1707 T	1
Mechanical Warewashing - Hot Water	4-501.112	-
Manual Warewashing - Hot Water Sanitization Temperatures*	111.102-4	
Food Contact Surfaces	111 103 7	6
Food*		1
Discarding or Reconditioning Unsafe	11.107-5	
bood		1
Disposition of Adulterated or Contaminated	(a)(a)(a)	_
Returned Food and Reservice of Food*	3-306.14(A)(B)	-
Contamination from the Consumer		-
Food Contact with Equipment and Utensils*	11.405-5	
Washing Fruits and Vegetables*	3-302.15	1
Food Protection*	3-302.11(A)	1
Confamination from the Environment		1
Other*		1
Raw Animal Foods Separated from Each	(S)(A)11.20E-E]
Confamination from Raw Ingredients		1
Cooked and RTE Foods*	(+)(3+)++++++++++++++++++++++++++++++++	
Cross-contamination Raw Animal Foods Separated from	(I)(A)II.S0E-E	0
Consecution and a second		8

Violations Related to Foodborne illness interventions and Risk Factors (Red items 1-22)

Н	EMPLOYEE HEALT
sage - quies	2-103,11 Person in ch
on of Knowledge*	590.003(B) Demonstrati
of Responsibility*	I 590.003(A) Assignment
N MANAGEMENT	ЕООД РКОТЕСТІОІ

	590.003(E)	Removal of Exclusions and Restrictions
3	590,003(D)	Exclusions and Restrictions*
	(Đ)£00.09č	Reporting by Person in Charge*
	(Ŧ)£00.005	Responsibility Of A Food Emplyee Ot An Applicant To Report To The Person In Charge*
7	(⊃)£00.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	EMPLO	HEALTH

8-103	onformance with Appro
3-202	seduced oxygen packagu
3-202	Mgailized Processing M
L	conformance with Appr HACCP Plans
10.09₹	drelbeterl to enlieds.
3-402	Records, Creation and Ro
3-402	Parasite Destruction*
	ags/Records: Fish Pro
3-203	hellstock Identification
3-202	hellstock Identification*
9	'aga/Records: Shellsto
3-101	ood Safe and Unadulter
3-202	ackage Integrity*
3-202	HFs Received at Proper
S	Receiving/Condition
3-201	*slaminA эmst
280'00	*smoonsulv bliv
3-202	hellstock Identification
	geme and Wild Mushroom Regulatory Authority
3-201	Aources* Sources*
3-201	ish and Recreationally (
	ns mort defi bas defilied:
290.00	Water Meets Standards in
0.062	Sottled Drinking Water*
101-5	Ainking Water from an
3-202	ce Made From Potable I
3-202	ggs and Milk Products,
3-202	hell Eggs*
3-201	Juid Milk and Milk Pro
3-201	ood in a Hermetically S
0.066	Compliance with Food La
0 005	
ħ	cod and Water From Reg

TOWN OF PLYMOUTH

FORM 734E A M SULKIN 66 CHARLESTOWN, MA

PIC's Signature:

Division of Food and Drugs Massachusetts Department of Public Health

	7.	A	doing American Standard
		·	
	E-INSPECTION:	A 3O <u>ata</u>	30. Other
	ays of receipt of this orde		29. Special Requirements (590.009)
	tted to the Board of Health		28. Poisonous or Toxic Materials (FC-7)(590.008)
	it to a hearing. Your reque		27. Physical Facility (Fc.6)(590.007)
	stablishment permit and ce ent operations. If aggrieve		26. Water, Plumbing and Waste (FC-5)(590.006)
	s report may result in sus!		Z5. Equipment and Utensils (FC-4)(590.005)
	Board of Health. Failure		24. Food and Food Protection (FC-3)(590.004)
	of Health member or its a		C N 23. Management and Personnel (FC-2)(590.003)
	deral Food Code. This rep		of Health.
	tems checked indicate vio		immediately or within 90 days as determined by the Board
	der for Correction: Base		of Health. Non-critical (N) violations must be corrected
	actors (Red Items 1-22)		immediately or within 10 days as determined by the Board
	orne lilnesses Interventi		Items) Critical (C) violations marked must be corrected
hatel	9A anoisivon9 betaloiV i	Mumber of	Violations Related to Good Retail Practices (Blue
	DAISORY Day of Consumer Advisories	CONSUMER A	11. Good Hygienic Practices
•			10. Proper Adequate Handwashing
	TS FOR HIGHLY SUSCEPTIBLI 2H Tof floitstagard boo for H		9. Food Contact Surfaces Cleaning and Sanitizing
	As a Public Health Control	□ 20. Time	B. Separation/Segregation/Protection
	g n ibloH bloO bn	= 19. Hota —	PROTECTION FROM CONTAMINATION
	би	ilooD .81 🗌	7. Conformance with Approved Procedures/HACCP Plans
	gnita	□ 17. Rehe	26. Tags/Records/Accuracy of Ingredient Statements
	ing Temperatures	☐ 16. Cooki	noitibnoJ\Condition
ly Hazardous Foods)	RETURE CONTROLS (Potential	839M3T/3MIT	FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source
	Chemicals	oixoT .31 □	3. Personnel with Infections Restricted/Excluded
	esvitibbA roloO ro boo <mark>7</mark> bsvc	otqqA ,⊅l 🔲	2. Reporting of Diseases by Food Employee and PiC
	FROM CHEMICALS	PROTECTION	EMPLOYEE HEALTH
	wash Facilities	D13. Hand	1. PIC Assigned / Knowledgeable / Duties
spueH (notion of Contamination from	□ 12. Preve	FOOD PROTECTION MANAGEMENT
	- G		action as determined by the Board of Health.
(7) 900.092 o: (8) 900.092 ezenetswA no	e corrective Tobaco	asibəmmi əriup	Violations marked may pose an imminent health hazard and re
(3) 600.063 Salvior	Red Items) Anti-ci	Risk Factors	Violations Related to Foodborne Illness Interventions and
Non-compliance with:			violated.
(s)noisivorg sificage	e(s) and a citation of		Each violation checked requires an explanation on the
Other	Permit No.	:ano in:	Inspector Charles
General Complaint HACCP	Bed & Breakfast	əmiT	Person in Charge (PIC) T. J. D. T. Clarge
Pre-operation Suspect Illness	Temporary Caterer	ИАССР У/И	OWNER TOO & Pyrouth
Oate:	Mobile		Telephone 509 (6) -4320
Previous Inspection	Residential Kitchen	Level	TEDUCALLA STORT
지속outine 지유e-inspection	ezivised Service	Risk	Adress State
Type of Inspection	Type of Operation(s)	LIG TE	озто о от от от от от от от от от от от от
			FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 210 pages

PROTECTION FROM CONTAMINATION Coass-contamination

	Ct 10£ 9	
	11,105-8	Handwashing Cleanser, Availability
		Supplied with Soap and Hand Drying
	11.202-2	Accessibility, Operation and Maintainance
	5-204.11	Location and Placement*
	5-203.11	Numbers and Capacines*
	2 303 11	Conveniently Located and Accessible
εī		Handwash Facilities
		Employees*
	290.004(E)	Preventing Contamination from
12		Prevention of Contamination from Hands
	31,105-8	Preventing Contamination When Tasting*
		Mouth*
	ZI.10 <u>1</u> -S	Discharges from the Eyes, Nose and
	11.10 1 -2	Eating, Drinking or Using Tobacco*
П		Good Hyglenic Practices
	2-301.14	When to Wash*
	21,105-2	Cleaning Procedure*
	11,106-2	Clean Condition - Hands and Arms*
10		Proper, Adequate Handwaehing
T		Chemical*
	11.£07- <u>4</u>	Methods of Sanitization - Hot Water and
1		Food Contact Surfaces of Equipment*
	4-702.11	Frequency of Sanitation of Utensils and
1		Contact Surfaces and Utensils*
1	11.200-4	Cleaning Frequency of Equipment Food-
1		Utensils Clean*
1	(A)11.100-4	Equipment Food Contact Surfaces and
1		concentration and hardness*
4	4-501,114	Chemical Sanitization - temp., pH,
		Sanitization Temperatures*
-	4-501.112	Mechanical Warewashing - Hot Water
		Sanidzadon Temperatures*
_	111,102-4	Mannal Warewashing - Hot Water
6		Food Contact Surfaces
	11.107-8	Discarding or Reconditioning Unsafe Food*
1		F000
1		Disposition of Adulterated or Contaminated
1	3-306.14(A)(B)	Returned Food and Reservice of Food*
1		Contamination from the Consumer
	11. 1 06-6	Food Contact with Equipment and Utensils*
1	3-302.15	Washing Fruits and Vegetables*
1	(A)11.S0E-E	Food Protection*
1	3 303 11(4)	Contamination from the Environment
1		
	(S)(A)11.S0E-E	Raw Animal Foods Separated from Each Other*
1		Contamination from Raw Ingredients
	(-)/23>	Cooked and RTE Foods*
	(1)(A)11. 2 02-5	Raw Animal Foods Separated from
8		Cross-contamination

Hand Drying Provision

6-301,12

Violations Related to Foodborne illness Interventions and Risk Factors (Red Items 1-22)

	Responsibility of the person in charge to	_590.003(C)	7
_	нтлаэн ээү	EMPLO	
	Person in charge - dudes	11.601-2	
	Demonstration of Knowledge*	(B)£00.092	
	Assignment of Responsibility*	(A)£00.092	I
	ROTECTION MANAGEMENT	FOOD P	

	CULTO	10393033
7	(2)800.068	Responsibility of the person in charge to require reporting by food employees and applicants*
	(ग)£00.09ट	Responsibility Of A Food Emplyee Or An Applicant To Report To The Person In Charge*
	(D)600.092	Reporting by Person in Charge*
3	(CI)E00.092	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions
	(-)	

	8-103.12	Conformance with Approved Procedures*
	3-502.12	Reduced oxygen packaging, criteria*
	3-502.11	Specialized Processing Methods*
L		Conformance with Approved Procedures HACCP Plans
	(L)+00.092	Labeling of ingredients*
	3-402.12	Records, Creation and Retention*
	3-402.11	Parasite Destruction*
		Tegs/Records: Fish Products
	3-203.12	Shellstock Identification Maintained*
	3-202.18	Shellstock Identification*
9		Tags/Records: Shellstock
	3-101.11	Food Safe and Unadulterated*
	3.202.15	Package Integrity*
	3-202.11	PHFs Received at Proper Temperatures*
ς		Receiving/Condition
	3-201.17	*slaminA smsD
	290.004(C)	*smoondsuM bliW
	3.202.18	Shellstock Identification Present*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
		Sheliffish and Fish from an Approved Source
	290.006(B)	Water Meets Standards in 310 CMR 22.0*
	(A)300.062	Bottled Drinking Water*
	11.101-2	Mater from an Approved System*
	3-202.16	Ice Made From Potable Drinking Water*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3.202.13	Shell Eggs*
	3-201,13	Fluid Milk and Milk Products*
	3-201.12	Food in a Hermetically Sealed Container*
	590.004(A-B)	Compliance with Food Law*
		Food and Water From Regulated Sources

THE COMMONWEALTH OF MASSACHUSETTS

			Discussion With Person in Charge:															No. Reference R - Red Item	
				Orango harren person	reiters	rapid potests	Chara Cardo tina	in the second se	G 49.	19 19 - ah 3 of 1	she photo hot w/ all	50V AS 18	lo lunchos	6.7. refe		けるする かつい	Note:	DESERT HONE HEASE PRINT CLEARLY	
Embargo Voluntary Disposal	Re-inspection Scheduled	Voluntary Compliance	Corrective Action Required:				2 Servicosich				Call							BORK CLION	
☐ Emergency Closure☐ Other:	☐ Emergency Suspension	 Employee Restriction / Exclusion 	0 No																
иге	ension	ction /	Yes															Date Verified	

<u>s</u>	(H)\$00.092	Variance Requirement
ε	3-201.19	Time as a Public Health Control*
20		Time as a Public Health Control
ε	3-501.16(A)	Roasts Held at or above 130°F. *
		140oE *
3	3-501.16(A)	HFs Maintained at or above
S	(T)+00.092	41 o/420 E+
ξ	3-501.16(B)	Cold PHFs Maintained at or below
61		PHF Hot and Cold Holding
3	3-501.15	Cooling Methods for PHFs
		41°F/45°F Within 4 Hours. •
		According to Law Cooled to
Ε	3-501.14(C) in	PHFs Received at Temperatures

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

Unopencd Food Package Not Re-served. *	3-801.11(C)	}
Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *	(G)11.108-E	
Use of Pasteurized Eggs	(H)11.108-E	
Unparieurized Prc-packaged Juices and Beverages with Warning Labels*	(A)11.108-E	17

CONSUMER ADVISORY

3-302,13	
11.E03-E	77

SPECIAL REQUIREMENTS

Violations of Section 590.009(A)-(D) in	(G)-(A)900.098
catering, mobile food, temporary and	
residential kitchen operations should be	
debited under the appropriate sections	
above if related to foodborne illness	
interventions and risk factors. Other	
listen boog of griffelst recitation 400.092	
practices should be debited under #29 -	
Special Requirements.	

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions of the Food Code and 105 CMR agound in the following sections of the Food Code and 105 CMR

.08	Other		
-62	Special Requirements		600.
.85	Poisonous or Toxic Materials	FC-7	800.
.75	Physical Facility	FC-6	700.
.92	Water, Plumbing and Waste	EC - 5	900.
.65	Equipment and Utensils	FC-4	600.
74.	Food and Food Protection	FC-3	200 .
.62	Management and Personnel	FC-2	£00.
uej	Good Retail Practices	<u>2</u> =	230.000

Violations Related to Foodborne illness interventions and Risk Factors (Red Items 1-22) (Cont.)

		♣gnirotinoM
	£1.302-7	Tracking Powders, Pest Control and
	7-206.12	Rodent Bait Stations
	11.302-T	Restricted Use Pesticides, Criteria
	11.20S-T	Incidental Food Contact, Lubricants
	7-204.14	Drying Agents, Criteria*
	7-204.12	Chemicals for Washing Produce, Criteria
	11.402-7	Sanitizers, Criteria – Chemicals*
	11.E02-T	Toxic Containers - Prohibitions*
	7-202-12	Conditions of Use*
	11.202-7	Restriction - Presence and Use*
	11.102-7	Scparation - Storage*
	11.201-7	Common Name - Working Containers*
		Containers•
	11.101-7	lantifying Information — Original
SI		Polsonous of Toxic Substances
	3-302.14	Protection from Unapproved Additives*
	3-202.12	*Additives*
\$1		Food or Color Additives
PRC	TECTION FRO	M CHEMICALS

TIME/TEMPERATURE CONTROLS

*suoH + nintiW		
Temperature Ingredients to 41 °F/45	4.	
Cooling PHFs Made From Ambient	3-501.14(B)	
to 41°F/45°F Within 4 Hours. *		
70°F Within 2 Hours and From 70°C		
Cooling Cooked PHFs from 140°F	3-501.14(A)	
Proper Cooling of PHFs		81
*sts80A		
Acmaining Unsliced Portions of Be	3-403.11(E)	
I 400£#		
Commercially Processed RTE Food	3 -4 03'11(C)	
Time◆		
Microwave- 165° F 2 Minute Stand	3-403.11(B)	
PHFs 165°F 15 sec. *	3-403.11(A)&(D)	
Reheating for Holding		L1
All Other PHFs - 145°F 15 sec. *	(d)(1)(A)11.104-E	
Microwave 165°F •		
Raw Animal Foods Cooked in a	3-401.12.	
142°F *		
Whole-muscle, Intact Beef Steaks	3-401.11(C)(3)	
Poultry or Ratites-165°F 15 sec. *		
Stuffing Containing Fish, Meat,		
Poultry, Wild Game, Stuffed PHFs,	(€)(A)11.10 1 –€	
Ratites, Injected Meats - 155°F 15	(S)(A)11.104-E	
Pork and Becf Roast - 130°F 121 m	(S)(1)(B)11.104-E	
Animals - 155°F 15 sec.		
Comminuted Fish, Meats & Game	(2)(A)11.10 1- 8	
Eggs- Immediate Service 145°F15s	(0/(1/11.00	
Eggs- 155°F 15 Sec.	(S)(1)A11.10 1- E	
PHFs		
Proper Cooking Temperatures for		91

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

17 990 004 18 990 004 19 990 005 19 990 006 20 990 006 21 990 008 21 990 008
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
N/A COS R TEM Code
L 1
11 590 00
┅
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70
RITEM
ckee02360@NSN.COM
used to prevent such foodborne illness and/or injury.
identified as the most prevalent contributing factors of foodborne
Foodborne illness risk factors are important practices of procedures

Michelle McNeill 15506903, 8,24,22, Kelley Smith 15506911, 8,24,22	20	1			×	GJ.	Certified Food Protection Manager, §2-102.12(A)	C	45
COMMENTS	TEM Cade	R	N/A COS	O/N TUO	ž	Points	Photographs RESPONSIBLE PERSON IN CHARGE	Pik	Man
									ŀ
	44 590.004	44		ı	×	1	Soiled linens properly stored	^	4
	590 004	43			×	1	Seperation of maintenance rooms and equipment, laundry facilities by partition.	C	43
	590 006	42			×	<u></u>	equi-ment rolled sored, interestry terms and attress, dealing maintenance	۲	ŕ
quatentrary ammonia concentration and spray bottle exceeded 400 parts per million the paper color started dripping off the paper on another than it exceeded 500 parts per million but is higher than that based upon the color of the strip. Workers were not given instruction on how to dilute the product for a test kit to test the concentration level.	590 007			ω		w	Insecticides and noterticides are used and stored so as to prevent contamination of tood items. Detergents, sanitizens end other cleaning supplies are used in a safe, effective manner, Hazardous malarlais are kept in their original containers and stored separate from way materials, §7-202.11, §7-203.11, §7-201.11, §7-201.11, §7-201.11	2 2 2	1
	590.004	8			×	ı.	Locker rooms, employee changing erees, provided, located to prevent contamination of production areas, and used for storage of employee personal items, property equipped and properly ventilated. Dressing frooms are maintained in good physical repair,	C	1
	590 DQ4	39			×	1	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and associate contamination by dust, and/or other airborne substances	C	8
	590 006	38			×	ь	Adequate lighting provided for sufficient candio light. Focures properly shedded or use of shetter proof bulbs.	C	88
	590,006	37			×	1	Walls, ceilings, attached autipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	C	37
	590 006	36			×	1	Proper floor construction, proper foor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repeir and clean. Dustless cleaning mothods used as needed.	С	36
COMMENTS	TTEM Code	COS R ITTEN	N/A	OUT N/O	z	Points	Photographs FLOORS, WALLS & CEILINGS	25%	Mari
	590 006	35			×	ω	Doors, windows, and other openings are protected to eliminate entry by insects, indental posts. No evidence of pasts present.	C	35
	590.006	w _k			×	2	Outsido premasos ardi fee from trash, etc., free of hautorogues, breofing places for rodents, insects, and other posts. Outsido areas (roads, yards, disposal systems) provide adequate dramégo and do not constitute e source of contamination. Connolled incinerelian.	Pf,C	34
	590 005	33	N/A	N/0	× 2	2	AVAILT IT AND STANDARD THE STAN	C	33
			5	OLIT NA		Daine	Propagatis FACILITY AND GROUNDS	9	
	590,006 590 005	32			×	2	To left facilities: properly constructed, self clearing doors, factures in good repair, supplied with sorp and lowed in dispenserul hand-drying devices, cleared, covered satisting disposal receiptable, handweath signego present. Total facilities have self-closing doors and doors do not upon into areas where food is acqueed to arbonne contamination and are adequately separated from food processing and storage areas.	Pf,C	32
	590 005	31			×	ω	Acequate nandwasning ractimes, assity accessible, designed, installed \$5-202.12	P	31
	590 005	30			×	2	Plumbing instelled preventing cross connection, back siphonage, backflow.	P.Pf	Н
COMMENTS	29 590,005	-	. The	197	\sqcup L	-		C	29
	Tade	•	N/A COS	Olu Mil	Ž	WIT	PLUMBING	200	
	590 005	28			×		Sawaga disposel approved Proper disposal of wasta water in approved disposelfacilities (le	70	28
COMMENTS	1TEM Code 27 590,005	æ	N/A COS	O/N TUO	× Z	Points	Photograph: WAYER SUPPLY & DISPOSAL. Water supply is from an approved source and water supply is sufficient for the operations into	70 34	77
	590 004	26	ı	ŀ	×	F	No re-use of single service containers for food of chemical storage.	Pf. C	26
	590,004	K			ж	ш-	Single service articles are from en approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	P,Pf,C	
COMMENTS	ıu	S R ITEM Code	N/O N/A COS	OUT N/C	Z	Points	PROTECTION FROM CONTAMINATION	P)X	TEM

	11	Photographs	LIGULY CUCCEPTABLE BODILI ATIONS	Printe	Ž	0/w m	<u> </u>	N/A COS		D ITEM Code	<u>.</u>	
47	70		not offered §3-801.11	w			3	- 3		47 59	590 003	
		Photographs	Portographs FOODICOLOR ADDITIVES	Bolista	ž.	N TELO	N/O	N/A COS	NE D TEM		Code	
48 88	٦		a property usea. §3-202.12	2	ш.			H		48 59	590 003	
Mati		Photographs	EQUIPMENT AND UTENSILS	Points	Z	O/N TUO	-1	N/A COS	7	T .	Code	COMMENTS
49	٥	_	cleaned and sanitized at Intervals that are frequent enough to	2		-	\rightarrow			49 59	٦	
8	P.		nstuments and controls used for measuring, feeignating, or recording temperature, pht, acotty, water achieve, or other conditions are accurate and adequately maintained and calibrated	1	*					80 08	590 004	
21	₽		Volluskan Shellfish Tanks maintained, tested, and logs kept	1	×					\$1 59	590 004	
Mai		Photographs	HEALTH PROCEDURES	Points	2	OVT N/O	O N/A		00 R	MAIL	Code	COMMENTS
52	7		Procedures for responding to vomiting & diarrical events, §2-501.11	-1	ш						$\prod_{i=1}^{\infty}$	
ITEM	J		CONSUMER ADVISORY POSTED	Points	₹	OUT: N/O	_	N/A COS	72	ITEM Code		COMMENTS
53	P,C		Consumer Advisory Posted §3-603.11	1	×		П	Н	Н	59 S9	₩.	
TEM		Photographs	Photographs SPECIAL PROCESSES	Points	Z	O/N TUO	O N/A	/A COS		R ITEM Code	ode	
54	P,Pf,C		Required records available; shellstock tags, parasite destruction, Time As a Public Health Control, required by s. §3-203.12, 3-402.11 §3-402.12, §3-202.18	ш	×				_	54	590 003	
n s	υ		Committence total vertianov/covclettend - norss/HACCP, §8-103-12, §3-302-14	~	×	╟		-		55 55	550 CON(A)	
MEM		Photographs	NITH APPROVED PROCEDURES	Points	Z	OUT N/O		N/A cos	≂	ITEM Code		COMMENTS
	MD1		Allonen Certificate	1	×	+	+	+		59 59	590 011(A)	odi Nickerson, 2024 not here today no one else has one
	PLYOL		F.O.G. Local BOH Regulation From is chickently lineared by the regulation authority having indication		:	-	H	H	\parallel	i io	local	
1			THE PROPERTY INCLINES BY ARE REQUIRED FOR SEALURING PROPERTY.			-	-	-	-	linear I		
TEM	Ц	Photographs	Photographs RECORD CHECKLIST		Ц	Н	Н	Н	Н	ITEM Code	Ш	COMMENTS
			Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current. Fire extinguisher tags current		×		\vdash					
			Temperature control records	_	××	+	+	+		+		
			Equipmord monitoring and maintenance records		×	\vdash	+	H				
1			Calibration records	-	×	+	+	+		1		
1	n		Required Logs; Time as e Public Health Control, Receiving Temperature, parasite		×	+	+	+		56	590.008	
			Pest control records	4	× ,	+	+	+	1	-		
П			Variance request and approval, Time as a Public Health Control Procedure		×	H		Н		59	590 003(d)	
1	L		Inspection records (e.g., incoming product, facility, production erea)		×	H	H	\perp				
Γ			ITEMS OBSERVED					_		Z.	IN≃ In Compilance	ce
i	_	in Red	Risk Factors Observed (Priority) pts. Deducted				12	Ш		O=Tuo	OUT= Out of Compliance	pllance
Ī	_	in Blue	Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted	ted			4	Ш		N/0= N	N/O= Not Observed	od .
ī			Total Non-Compliant Observations total points deducted				16			N/A= N	N/A= Not Applicable	ble
•Violati	ons cited	must be co	SCO. Scool 10 or in dates otherwise written in the time frames in section 8-405.11 or in dates otherwise written in the report.	the repo	SCORE:		84	_		2 P	COS= Corrected on Sight	n Sight
ĺ				1	2	l		ŀ		1	vehear Aloration	ation



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when

Temperatures Taken: of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order. operations. If aggrieved by this order, you have a right to a hearing with the Board revocation of the food establishment permit and cessation of food establishment Failure to correct violations cited in this report may result in suspension or Department inspector or an agent constitutes an order of the Board of Health. signed below or delivered using electronic mall, by a Plymouth Public Health

ADDITIONAL NOTES:

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

	0 1		7
ons it inspection be on an inspection out, when signed below gent constitutes an to correct violations pension or revocation of essation of food ed by this order, you ed by this order, you nat the above address	fumber of Violated Provisions Rightmerses Intervent and Risk Factors (Red Items 1-22) Official Order for Correction: Base oday, the items checked indicate vigo.000/Federal Food Code. This report may result in this report may result in susciblishment permit and catablishment operations. It aggrieves a right to a hearing. Your requestion of the Board of Healt within 10 days of receipt of this order within 10 days of receipt of this order of the Board of Healt within 10 days of receipt of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of the Board of this order of the Board of this order of the Board of this order of the Board of this order of the Board of the Board of this order of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of t		Violations Related to Good Retail Practices (Blue ltems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Mon-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-4)(590.005) 27. Physical Facility (FC-4)(590.005) 28. Poisonous or Toxic Materials (FC-7)(590.008)
	DASUMER ADVISORY J. 22. Posting of Consumer Advisories		11. Good Hygienic Practices
48] 21. Food and Food Preparation for H	7	10. Proper Adequate Handwashing
	EQUIREMENTS FOR HIGHLY SUSCEPTIBL		Food Contact Surfaces Cleaning and Sanitizing
	20. Time As a Public Health Control		S. Separation/Segregation/Protection
] 19. Hot and Cold Holding		PROTECTION FROM CONTAMINATION
] 18. Cooling		6. TagalRecords/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans
	17. Reheating		5. Receiving/Condition
] 16. Cooking Temperatures		4. Food and Water from Approved Source
Hazardous Foods	ME/TEMPERATURE CONTROLS (Potentia		FOOD FROM APPROVED SOURCE
	115. Toxic Chemicals		3. Personnel with Infections Restricted/Excluded
•	3 14. Approved Food or Color Additives		2. Reporting of Diseases by Food Employee and PIC
] 13. Handwash Facilities		EMPLOYEE HEALTH
sbnsH n	112. Prevention of Contamination from		FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties
Non-compliance with: 590.009 (E)	Pactors (Red Items) Anti-orace Tobac Tobac	Risk	Each violation checked requires an explanation on the violated, violations Related to Foodborne Illness Interventions and reviolations marked may pose an imminent health hazard and reaction as determined by the Board of Health.
□ Other		Out:	Inspector Couch Killing
General Complaint		miT In:	Person in Charge (PIC) Rench (James)
Suspect Illness	Caterer		Owner Town & Plyraux
Oate:	Mobile		5688-668-802 augudaja
Re-inspection Previous Inspection		Risk Peve	100 bull (1)
ənijuo위 🔲	Food Service	6	
Type of Inspection	(s)noirered to adyI	Date	Halle Cornering Internessing

PROTECTION FROM CONTAMINATION

	6-301.12	Hand Drying Provision
	11,105-8	Handwashing Cleanser, Availability
		Supplied with Soap and Hand Drying Devices
	11.205-2	Accessibility, Operation and Maintainance
	S-204.11	Location and Placement*
	5-203.11	Numbers and Capacities*
	11 200 3	Conveniently Located and Accessible
εī		Handwash Facilities
		Employees*
	280'004(E)	Preventing Contamination from
15		Prevention of Contamination from Hands
	31.105-6	Preventing Contamination When Tasting*
	<u> </u>	Mouth*
	Z1.10 1. 2	Discharges from the Eyes, Nose and
	11,101-2	Eating, Drinking or Using Tobacco*
II	11 107 0	Good Myglenic Practices
	\$1.10E-S	When to Wash*
	21.102-2	Cleaning Procedure*
	2-301.11	Clean Condition - Hands and Arms*
10	11 102 0	Proper, Adequate Handwashing
T		Chemical*
	11.E07- 4	Methods of Sanitization - Hot Water and
1	11 202 7	Food Contact Surfaces of Equipment*
	TT'70/-%	Frequency of Sanitation of Utensils and
1	<u> 11.207-⊅</u>	
	11.200 -p	Cleaning Frequency of Equipment Food- Contact Surfaces and Utensils*
1	ŢŢ.209-₽	
	(A)11.100-4	Equipment Food Contact Surfaces and Utensils Clean*
1	()	
	#11,100-#	Chemical Sanitization - temp., pH, concentration and hardness*
1	<u>#-201'11#</u>	Sanitization Temperatures*
	711'10C•¥	Mechanical Warewashing - Hot Water
1	4-501,112	Sanitization Temperatures*
	111,102-4	Manual Warewashing - Hot Water
6	111 103 7	Food Contact Surfaces
۳		
	11,107-E	Discarding or Reconditioning Unsafe *boo4
1	11102	Food
1		Disposition of Adulterated or Conteminated
1	3-306.14(A)(B)	Returned Food and Reservice of Food*
1		Contamination from the Consumer
1		Utensils*
[3-304:11	Food Contact with Equipment and
1	31.208-6	Washing Fruits and Vegetables*
1	(A)11.20E-E	Food Protection*
1	,	Contamination from the Environment
1		Other*
	(S)(A)11.20E-E	Raw Animal Foods Separated from Each
1		Contamination from Raw ingradients
1		Cooked and RTE Foods*
	(1)(A)11.50E-E	Raw Animal Foods Separated from
8	1,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Cross-contamination
<u> </u>		

Interventions and Risk Factors (Red Items 1-22) Violations Related to Foodborne Illness

	HTJA3H 33Y	EWBFO	
	Person in charge - duties	2-103.11	
	Demonstration of Knowledge*	590.003(B)	
	Assignment of Responsibility*	(A)£00.092	I
10	ROTECTION MANAGEMEN	4 GOO7	

	590.003(E)	Removal of Exclusions and Restrictions
ε	(4)500.098	Exclusions and Restrictions*
	(Đ)£00.098	Reporting by Person in Charge*
	(牙)£00.005	Responsibility Of A Food Emplyee Or An Applicant To Report To The Person In Charge*
7	290.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	OT HAT	1117/2011/37

	21.501-8	Conformance with Approved Procedures*
	3-502.12	Reduced oxygen packaging, criteria*
	3-502.11	Specialized Processing Methods*
Ĺ		Conformance with Approved Procedures MACCP Plans
	(1)400.062	Labeling of Ingredients*
1	3-402.12	Records, Creation and Retention*
	3-402.11	Parasite Destruction*
		Taga/Records: Fish Products
Ì	3-203.12	Shellstock Identification Maintained*
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	3-202.11	PHFs Received at Proper Temperatures*
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	590.004(C)	*smoondsuM bliW
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	5-101.11	Drinking Water from an Approved System*
	3-202.16	Ice Made From Potable Drinking Water*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.13	Shell Eggs*
	3-201,13	Fluid Milk and Milk Products*
	3-201.12	Food in a Hermetically Sealed Container*
	290,004(A-B)	Compliance with Food Law*
ħ		Food and Water From Regulated Sources
لئا	F00D F	ROM APPROVED SOURCE

THE COMMONWEALTH OF MASSACHUSETTS

Esta	TO Establishment Name:	TOWN Name: 1 4	Date: 12/12/19 Page: 2 of A)ate
No.	Code	C - Critical Item R - Red Item	DESCRIPTION OF WOLF FOR THE CHON DE PLEASE PRINT CLEARLY	Date Verified
			Motes:	
П			3 hordras	
			hundred 124 breek pot - hot	
			1001-01330 house	
			Aherzie -> liested in POS	
			Odan.	
			Event Took Fick	
			Sorpoles	
			Charochurge	
			Deli Bay - Eary Day	
			main Location -> head od 8 Threstony Schools.	
	ussion With	Discussion With Person in Charge:	Corrective Action Required: Q No Q Yes	60
			□ Voluntary Compliance □ Employee Restriction /	Ž
			☐ Re-inspection Scheduled ☐ Emergency Suspension	sion
			Embargo	
			☐ Voluntary Disposal ☐ Other:	

(H)\$00.062	
9-501.19	
	07
(A)31.102-E	
(₳)∂1.102-€	
(T)400.068	
3-501.16(B)	
	61
31.102-5	
3-201.14(C) ···	
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REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

Unopened Fond Package Not Re-served.	3-801.11(C)	
Raw Seed Sprouts Not Served. *		
Raw or Partially Cooked Animal Food and	3-801.11(D)	
Use of Pasteurized Eggs*	(a)11.108-E	
Beverages with Warning Labels*		
Unpasteurized Pre-packaged Juices and	3-801.11(A)	17

CONSUMER ADVISORY

E1.20E-E	
11.E03-E	77

SPECIAL REQUIREMENTS

Special Requirements.	
practices should be debited under #29 -	
listor boog of gating relating to good retail	
interventions and risk factors. Other	
above if related to foodbome illness	
debited under the appropriate sections	
residential kitchen operations should be	
catering, mobile food, temporary and	
Violations of Section 590.009(A)-(D) in	(a)-(A)-600.0ec
A LUMBALIA DE LA CALLA DEL CALLA DE LA CALLA DE LA CALLA DEL CALLA DE LA CALLA	707.10

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR son one

30.	Огрег		
59.	Special Requirements		600
.82	Poisonous or Toxic Materials	7-0H	800.
.72	Physical Facility	PC-6	700.
797	Water, Plumbing and Weste	FC - 5	900
.25.	Equipment and Utensils	FC-4	200.
24.	Food and Food Protection	EC - 3	100.
23.	lennozie bas triemegensM	FC-2	£00.
Kem	Good Retail Practices	24	290.000
100.044			

Violations Related to Foodborne illness interventions and Risk Factors (Red frems 1-22) (Cont.)

		*gninotinoM
	£1.802-7	Tracking Powders, Pest Control and
	Z1.302-T	Rodent Bait Stations*
	11.802-7.	Restricted Use Pesticides, Criteria®
	11.202-T	Incidental Food Contact Lubricants*
	7-204.14	Drying Agents, Criteria®
	7-204.12	Chemicals for Washing Produce, Criteria
	11' \$ 0Z - L	Sanitizers, Criteria – Chemicals*
	11'E0Z-L	Toxic Containers - Prohibitions*
	Z1.202-7	Conditions of Use*
	11.202-7	Restriction - Presence and Use*
	11.102-7	Separation - Storage
	7-102.11	Common Name - Working Containers*
		Containers*
	11.101-7	IgniginO – noitermolni gnitfiinabi
SI		Polsonous or Toxic Substances
	3-302.14	Protection from Unapproved Additives*
	3-202-12	*səviibbA
ÞĪ		Food or Color Additives
PROTECTION FROM CHEMICALS		

*zruoH + niditW	
	Temperature Ingredients to 41°F/45°F
	Cooling PHFs Made From Ambient
ti W 41°F/45°F With	to 41°F/45°F Within 4 Hours.
	7°07 mor4 bas smoH S nishi W 4°07
3-501.14(A) Cooling Cooked P	Cooling Cooked PHFs from 140°F to
18 Broper Cooling of	Proper Cooling of PHFs
*Roasts	_
3-403.11(E) Remaining Unalic	Remaining Unaliced Portions of Beef
•400Þ1	
3-403.11(C) Commercially Pro	Commercially Processed RTE Food -
•amiT	
3-403.11(B) Microwave- 165°	Microwave- 165° F 2 Minute Standing
as 21 4°281 84Hq (Q)38(A)11.E01-E	PHFs 165°F 15 sec. *
I7 Reheating for Hot	Reheating for Hot Holding
3-401.11(A)(1)(b) All Other PHFs –	All Other PHFs – 145°F 15 sec. •
T°C01 sveworoiM	Microwave 165°F .
3-401.12 Raw Animal Food	Raw Animal Foods Cooked in a
145°F •	142°F +
3-401.11(C)(3) Whole-muscle, Int	Whole-muscle, Intact Beef Steaks
	Poultry or Ratites-165°F 15 sec. *
ninitano Stufffut S	Stuffing Containing Fish, Meat,
3-401.11(A)(3) Poultry, Wild Gan	Poultry, Wild Game, Stuffed PHFs,
•	•
3-401.11(A)(2) Ratites, Injected M	Ratites, Injected Meats - 155°F 15 sec.
3-401.11(B)(1)(2) Pork and Beef Ros	Pork and Beef Roast - 130°F 121 min*
	Animals - 155°F 15 sec. •
3-401.11(A)(2) Comminuted Fish,	Comminuted Fish, Meats & Game
	Eggs- Immediate Service 145°F15sec*
3-401.11A(1)(2) Eggs- 155°F 15 S	Eggs- 155°F 15 Sec.
PHFs	
	Proper Cooking Temperatures for
TIME/TEMPERATURE CONTROL	ATURE CONTROLS

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

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pag	ay resumm 5] for a Baa	n Health, Your raque	Date of Medini. Painty to correct violated	nsumeved by this order, you	os inage r ations It o	sector or an	nort, when signed below by a Phymouth Public Health Dupariment Inspirit. The Chief of the Look below the Institute of the Look of the Chief.	Food Code, I his roj suspension or revox
(\	(CP) noben	reinimbA gund bna boo	Health Food Regulation / 2013 Federal F	of the Plymouth Board of I	suogeloiv	oteoibni bi	FOR CORRECTION: Based on an inspection loday, the ilems checks	OFFICIAL ORDER
				dO no strainth wito [
			([4]@00.092) oppedoT [] ([3]	P Anti-Choking (500 009	1			
		000(e))	ulation 🍱 Allergen Awareness (500	REO G. Local BOH Reg	Ō	**B2f	QUIREMENTS/OTHER **Chack box when found to be <u>in</u> complian	S7. SPECIAL RE
			posn	The same				
			56, Adoquato vontilation & fighting				41. Wiping cleihs: proporly used & slored 42. Washing fruits & vogelables	Z.
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		osed; facilities	54, Garbage & rotuce properly disp	50110			40. Personel cleanliness	<u> </u>
		o 'pouddne 'poue	53. Toliet featureo: properly constr cleaned	11			39. Contamination provonted during food preparation, atorage & display	77
ă			S2, Sowago & waste water properly	Æ	i	ä	38. Insects, rodents, & animals not present	ñ
			51. Plumbing inefalled; proper baci	ומל	Я	cos		Compliance Stat
			50. Hot & cold water available; ade	emano dominiduos		000	37, Food properly labeled in original container	Compliance Stal
<u> </u>	500		49, Non-food contact surfaces clos	Compliance Status	B	SOO	36. Thermemotore provided & accurate FOOD IDENTIFICATION	et2 angellomo?
			usod; tost ethpo	/				/
			property deelgned, constructed (8). Werewashing facilities installe	/ 10			beeu ebodiem gniwedl bovorggA . 25	<i>></i> 0
			47, Food & non-food conlact surface	, £0			34. Plant food proporty cooked for hol helding	10
Ä	SOO		UTENSILS, EQUIPMENT,	outeis estellamos		atron.	loninos enuteraquiel noi inomquue	~
7		01110112110	46, Gloves used properly	F)			33. Proper cooling methods used; edequate	unio sousiduissa
			boeu & borole	/01	Я	cos	melhods FOOD TEMPERATURE CONTROL.	isi8 sanoliqmoD
		iee; broperly	45. Single-use / single-service artic	<i>_</i> <u></u>			32. Variance obtoined for epocialized proceesing	<i>,</i> 40
		'noiois Aundai	orenene, e dependence a monse, p	ats.			21. Water & Ice from approved source	1 0
		Serola uhoggi	44. Utenelle, equipment & linens: p	/0				1 / n
П 8		CHICK	PROPER USE OF UTE	entaliance Status	8 0	0	SAFE FOOD AND WATER Control Pastourized ages Used where required	Compliance Stotus
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							Good Retail Practices are preventive measures to control	
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							18, Food received in good condition, eafe, and Unadulierated	יון יום סתו
					ŏ		NIA LI NIO 15, Food received at proper temperature	□ TUO □ HI 30
		or injury.	foodborne illness and/				Sel Sche Food obtained from approved source	TUO [] HI []
					Я		S A S I S S S S S S S S S S S S S S S S	ume aguendude
4:	ons que	used to preve	ns are control measures	interventioi			K7+CO APPROVED SOURCE	M
п	nipau :	milarik: kapin	oodborne illness and/or	LID SIOTOPI			served, reconditioned and unsafe food	1
							13. Proper dispection of returned, previously	TUO EI NIND
Bl	ribudir	revalent cont	dentified as the most p	brocedures			boxMnne	C 100 C 10 C
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10	, sesitr	mportant prac	illness risk factors are i	Foodborne	R U	coa		Compilance State
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			28. Toxic Substances proper	ANN TUO INTO			PREVENTING CONTAMINATION BY HANDS	
R	SO2	beett viscond & i	27. Food additives; approved	Compliance Status			opon woundstactos	_
_		DXIC SUBSTANCE	Ο ΟΝΑ ΕΙΝΙΙΙΜΕ ΑΝΕΙ Τ				N/O 7. No discharge from oyee, nose, mouth, or	□ τυο □ ΝΝ <u>Φ</u>
_			not offered				N/O 6, Proper eating, toxiing, drinking, or tobacco uso	□ тио □ ии ⊒
Я	cos	ebool besidinos	26. Postourized loods used;	Complience Status A\N □ TUO □ N\Q	Я	soo		Compliance State
_	(ASH) S	SLE POPULATIONS	IENTS FOR HIGHLY SUSCEPTIE	REQUIREM			GOOD HYGIENIC PRACTICES	
_		F	row/undercooked food				5. Procedures in place for responding to vomiting and distribant evente	Ino much
띰	200	101 bab	25. Concumer advicery provi	Compliance Status ANN TUO HIVE			exposed, elck, ill employees	TUO [] M([])
_	550	RIES	CONSUMER ADVISO				4. Proper use of reetricilon and exclusion of	тио 🗆 и№
		lonino	N/O 24, Time as a Public Health C	AN CITUO CINNO	_		employoe, knowledge, responsibilities and reporting	·
00000			OND S2. Propor cold holding tomp I N/O S3. Proper dele marking and	AND TUO DINCT			3. Management, food employee and conditional	IUO □ NÌŒ
ī		pralure	M/O 21. Proper hot holding temps	AW DIUO DWAD	Я	cos		Jaid conollymoD
			N/O 20, Propor cooling time and	AND DIO DW	-	-	EMPLOYEE HEALTH	
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R []			18. Proper cooking time & to	INO □ N/J□			1. PIC present, domonstrates knowledge and	тио 🗆 и 🖄
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		T = repeat violation	noscied on-site during the inspection, TIME/TEMPERATURE CONTRO	00 = SOO		ehhiicsoid	апсе, ОUT = <u>not in</u> compliance, N/O = not observed, N/A = not e supERVISION	uduron IIII – Au
			Mark 'X' in appropriate box for COS	- 000			hated compliance states (IA, DU, T.M.O. M.A) for each number of the DMA and the papers of the EMA and the papers of the PMA and the	
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1	011000	Tracking Powders, Pest Control and Monitoring®
	7-206,13	
	21.302-7	Rodent Balt Stations (P)
	11,302-7	Restricted Use Pesticides, Criteria P
	11,205-7	Incidental Food Contact - Lubricants (*)
	P1.40S-7	Drying Agents, Crileria (*)
	7-204.12	Chemicals for Washing Produce, Criteria (?)
	11,402-7	Sanitizers, Criteria - Chemicals (P)
	11.605-7	Polsonous / Toxic Containar, Prohibitions (P)
	7-202-12	Conditions of Use (P.P.C)
	11,202-7	Restriction – Presence and Use (m)
	11,102-7	Separation – Storage (P)
	11,201-7	Common Name - Working Containers (P)
	11,107-7	Identifying Information – Original Containers
82		Profection from Unapproved Additives (P) Bes: property Idontified, stored and ueed
	3-302.14	
1.00	3-202.12	(4) SAVIJIPPY
72		TIVES: APPROVED AND TOXIC SUBSTANCES
בנ		THVES: APPROVED AND TOXIC SUBSTANCES
	(B), (C), (E), and (G)	^{ର.୩} boo국 bəlidirlor
	3-801.11(A),	Pasteurized Foods, Prohibited Re-Service, and
97	Pasteunzed 100	de used; prohibited foods not offered
30	191H	LY SUSCEPTIBLE POPULATION
		Eliminate Pathogens (Pri
		Undercooked, or Not Otherwise Processed to
	11.503-5	Consumption of Animal Foods that are Raw,
52	Consumer advi	sory provided for raw/undorcooked food
		CONSUMER ADVISORY
	(H)+00.0e2	beniupeR lavorqoA Joed AlliasH DiduG - DHTT
	9-501.19	Control (P.P.C)
24	Iduq s as omit	c Health Control (TPHC)
	3-501.18	RIE TCS Food, Disposition (P)
	3.501,17	RTE TCS Food, Date Marking P
23	Proper data ma	rking and disposition
	3-501.16(B)	Eggs – Cold Holding (*)
	3-501.16(A)(2)	TCS Food - Cold Holding®
33	Proper cold hol	erutsnegmet Balb
		TCS Food - Hot Holding (P)
21	Proper hot hole	erustredmot gnl
	3-501.14	Cooling (9)
20	Proper cooling	enutersqmot bns omit
	11,501-5	Reheating for hot holding (P)
61	Proper reheatin	g procedures for hot holding
		(પ્લ'ન)
	3-401.14	Non-Continuous Cooking of Raw Animal Foods
	3-401,12	Microwave Cooking of Raw Animal Foods Pool
	3-401.11 3-401.12	Raw Animal Foods - Cooking Profile Poods Microwave Cooking Microwave Cooking Microwave Cooking
18	3-401.11 3-401.12	time and temperature Raw Animal Foods - Cooking (PS) Microwave Cooking Microwave Cooking Mon-Continuous Cooking of Raw Animal Foods Poods
81	Proper cooking 3-401.11 3-401.12	or Contaminated Food of time and temperature Raw Animal Foods – Cooking Properation Microwave Cooking Microwave Cooking Properation of Raw Animal Foods Properation of Raw Animal Foods Properation of Raw Animal Foods
81	3-701.11 Proper cooking 3-401.11	Olscarding or Reconditioning Unsafe Adulterated or Contaminated Food ® time and temperature Raw Animal Foods — Cooking PM Animal Foods — Raw Animal Foods — Pooking PM PM PM PM PM PM PM PM PM PM PM PM PM
81	3-306.14 3-401.11 Proper cooking 3-401.11	Returned Food and Re-Service of Food (P) Discarding or Reconditioning Uneate Adulterated or Contaminated Food (P) time and temperature Raw Animal Foods – Cooking (PM) Microwave Cooking Mon-Continuous Cooking of Raw Animal Foods
	3-306.14 3-306.14 3-701.11 Proper cooking 3-401.11	nd unsafe food Returned Food and Re-Service of Food (*) Discateling or Reconditioning Unsafe Adulterated or Contaminated Food (*) time and temperature Raw Animal Foods – Cooking (*)** Microwave Cooking Non-Continuous Cooking of Raw Animal Foods
81	Proper dispositioned a 3-306.14 3-306.17 3-701.11 Proper cooking 3-401.12	lon of rotumed, previously served, nd unsafe food Ad unsafe food and Re-Service of Food (**) Discassiding or Reconditioning Unsafe Adulterated or Contaminated Food (**) Itimo and temperature Raw Animal Foods - Cooking (***) Microwave Cooking Won-Continuous Cooking (***)
	4-703.11 Proper dispositioned is 3-306.14 3-701.11 Proper cooking 3-401.11	Hot Water and Chemical – Methods (P) lon of rotumed, previously served, nd unaste food Returned Food and Re-Service of Food (P) or Contaminated Food in the sand temperature Raw Animal Foods – Cooking (PP) Microwave Cooking Mon-Continuous Cooking (PP) Non-Continuous Cooking of Raw Animal Foods
	Proper dispositioned a 3-306.14 3-306.17 3-701.11 Proper cooking 3-401.12	Before Use After Cleaning – Frequency ® Hot Water and Chemical – Methods ® hor of returned, previously served, and unsafe food and Me-Service of Food ® Returned Food and Reconditioning Unsafe Adulterated fine and temperature Raw Animal Foods — Cooking ®® Microwave Cooking Pooking ®® Microwave Cooking ®® Non-Continuous Cooking ®® Non-Continuous Cooking ®® Non-Continuous Cooking ®® Non-Continuous Pooking of Raw Animal Foods
	4-702.11 Proper dispositioned a 3-701.11 Proper cooking 3-701.11	Contact Surfaces and Utensils (P) Before Use After Cleaning – Frequency (P) Hot Water and Chemical – Methods (P) lon of returned, previously served, nd unaste food Returned Food and Re-Service of Food (P) Orscarding or Reconditioning Unaste Adulterated or Contaminated Food (P) time and temperature Microwave Cooking Microwave Cooking Won-Continuous Cooking (PP) Won-Continuous Cooking (PP)
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	4-702.11 Proper dispositioned a 3-701.11 Proper cooking 3-701.11	Concentration and Hardness (PP) Equipment, Food-Contact Surfaces, Non-food Contact Surfaces and Utensils (P) Before Use Affer Cleaning – Frequency (P) Hot Water and Chemical – Methods (P) Ion of roturned, previously served, and unsafe food Returned Food and Re-Service of Food (P) Olscatiding or Reconditioning Unsafe Adulterated or Contaminated Food (P) time and temperature Microwave Cooking (PP) Microwave Cooking Won-Continuous Cooking (PP) Won-Continuous Cooking of Raw Animal Foods
	4-601.11(A) 4-702.11 4-703.11 Proper dispositioned a 3-701.11 Proper cooking	Chamical Sanitzation – Temperature, pH, Concentration and Hardness (P.P.) Equipment, Food-Contact Surfaces, Non-food Contact Surfaces and Utensils (P.) Before Use After Cleaning – Frequency (P.) Hot Water and Chemical – Methods (P.) In of rotumed, previously served, and unsate food Discarding or Reconditioning Unsafe Adulterated or Contaminated Food (P.) Getumed Food and Re-Service of Food (P.) Alternated Food and Re-Service of Food (P.) Microwave Cooking Microwave Cooking Non-Continuous Cooking (P.P.) Non-Continuous Cooking of Raw Animal Foods
	4-702.11 Proper dispositioned a 3-701.11 Proper cooking 3-701.11	Concentration and Hardness (PP) Equipment, Food-Contact Surfaces, Non-food Contact Surfaces and Utensils (P) Before Use Affer Cleaning – Frequency (P) Hot Water and Chemical – Methods (P) Ion of roturned, previously served, and unsafe food Returned Food and Re-Service of Food (P) Olscatiding or Reconditioning Unsafe Adulterated or Contaminated Food (P) time and temperature Microwave Cooking (PP) Microwave Cooking Won-Continuous Cooking (PP) Won-Continuous Cooking of Raw Animal Foods
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	4-601.11(A) 4-702.11 4-703.11 Proper dispositioned a 3-701.11 Proper cooking	Sanitzaton Temperatures (%) Mechanical Warewashing Equipment, Hot Water Sanitzaton Temperatures (%) Sanitzaton Temperatures (%) Manual and Mechanical Warewashing Equipmen Concentration and Hardness (P.P.) Equipment, Food-Contact Surfaces, Non-food Contact Surfaces and Utensils (%) Before Use After Cleaning – Frequency (%) Hot Water and Chemical – Methods (%) Ind unsafe food Obscarding or Reconditioning Unsafe Adulterated Obscarding or Reconditioning Unsafe Adulterated Obscarding or Reconditioning Unsafe Adulterated On Contamed Food and Re-Service of Food (%) On Contaminated Food On Contamin
	4-501,112 4-501,112 4-501,113 4-501,114 4-501,114 4-501,114 4-501,114 4-501,114	Manual Warewashing Equipment, Hot Water Sanitzaton Temperatures (%) Mechanical Warewashing Equipment, Hot Water Sanitzaton Temperatures (%) Sanitzaton Temperatures (%) Manual and Mechanical Warewashing Equipmen Chamical Sanitzation — Temperature, pH, Concentration and Hardness (*P,*) Equipment, Food-Contact Surfaces, Non-food Contact Surfaces and Utensils (*P) Before Use After Cleaning — Frequency (*P) Hot Water and Chemical — Methods (*P) Ino of rotumed Food and Re-Service of Food (*P) Obscarding or Reconditioning Unaste Adulterated or Contaminated Food Officerations or Reconditioning Unaste Adulterated filmo and temperature Officerations or Reconditioning Unaste Adulterated Microwave Cooking Wash Animal Foods — Cooking (*P,*) Microwave Cooking Wenn-Continuous Cooking of Raw Animal Foods
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۷.	3-304,111 3-304,111 5-304,15(A) Food-confact e 4-501,111 4-501,114 4-703,11 Froper dispositioned s 3-306,14 Proper dispositioned s 3-306,14 Proper dispositioned s	Food Contact with Equipment, Utensils, and Linens & Cloves, Use Limitation & Cloves, Use Limitation & Cloves, Use Limitation & Cloves, Use Limitation & Manual Warewashing Equipment, Hot Water Manual Warewashing Equipment, Hot Water Senitization Temperatures & Cantactal Warewashing Equipment, Hot Water Concentration or Temperature, Ph. Concentration and Hardness (P.P.) Equipment, Food-Contact Surfaces, Non-food Equipment, Food-Contact Surfaces, Non-food Equipment, Food-Contact Surfaces, Non-food Equipment, Food-Contact Surfaces, Non-food Manual Ender Bearing — Frequency & Contact Surfaces and Utensils (P.) Before Use After Cleaning — Frequency & Contact Surfaces and Utensils (P.) Returned Food and Re-Service of Food (P.) Returned Food and Re-Service of Food (P.) Or Contact Surfaces and Utensils (P.) Returned Food and Re-Service of Food (P.) Or Contact Surfaces and Utensils (P.) Returned Food and Re-Service of Food (P.) Or Contact Surfaces and Utensils (P.) Microwave Cooking Non-Continueds — Cooking (P.) Wherewave Cooking

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	(8),(A)11,S01-S (81-4),(1)(Q) bns	(m) nothernamed
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UV	Gloves used proper	
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	ፈ፣ ሃሀይጌ	end Refills
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20	designed, construc	ontact eurfaces cleanable, proporly
4.1		, ЕQUIРМЕНТ, АИD УЕИDING
1	3-304.15(B)-(D)	Gloves, Use Umitation
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	1 5-104.12	Altemativa Watar Supply
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30	Pestourized ogg	e used whore required
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		500D RETAIL PRACTICES (160ms 30 – 56)
	41.601-8	SECUL PRACTICES
	\$1.601-8	When a HACCP Plen is Required Contants of a HACCP Plen (**) Contants of a HACCP Plen (**)
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	F - 00 T	417 F - 517 - F1 - 1. C - 1. C F 2
	3-203.11	Moiluscan Sheliflah, Original Container
	3-202.17	Shuckad Sheliffah, Peckaging & Identification (P)
32	Food property lab	ed; original container
		ООВ ІВЕИЛІГІСЬТВОЙ
	4-502.11(8)	Good Repair Celibration (P)
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	4-204.112	Temperature Measuring Devices – Functionality (A.c.)
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36	org enstomormonT	vided & accurate
		Equioment (P)
	11,105-4	Cooling, Haating, end Holding Capacities,
	3-501.15	Cooling Methods (Pt.c)
	3-501,11	Frozan Food
	ninoo enuisisqmot	Ic
33	Proper cooling me	thods use; adequate equipment for
	F001	TEMPERATURE CONTROL
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	11.501-8	Documentation of Proposed Varience and
35	Varianca obtained	tor epoclalized proceesing methods
	21.401-6	Ardino mana pampitional

	11.506-E	Ice Used as Exterior Coolant, Prohibited es
	3-202.19	Shellstock, Condition
66	Contamination pre	vantad during food preperation, storage, end
	6-501.112	Removing Dead or Trapped Birds, insects, Rodents and other Pests
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	6.202.16	Exterior Walls and Roofs, Protective Berrier
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	6-202,13	Insect Control Devices, Design and Installation
	2-403.11	Hendiing Prohibitions – Animals philibreH
38	Insecta, rodonta, 8	senimele not present
	PREVENT	10И ОЕ ЕСОВ СОИТАМІМАТІОМ
	3-602.11	Food Labels
	3-601.12	Honestly Presented
	590.004(1)	Vitrae of Identity
		Common Name of Food
	3-302.11	Food Storage Containers Identified with
	3-203.11	Molluscan Sheliflsh, Original Container
	/1:707-C	CHICKER OF CHICKER TO BE A LICENSE TO THE PROPERTY OF THE PROP

1	11,404-8	Segregation / Location – Distressed items (P)
	3-306-13(B)8(C)	Consumer Self-Service Operations (**)
	3.306.12	Condiments, Protection
		Consumars (P)
	3-306.11	Food Display - Preventing Conteminetion from
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	3-305.12	Food Storage, Prohibited Arees
		the Premises
	3,305,11	Food Storage - Preventing Contamination from
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	3.506.£	Storage or Display of Food in Contact with Water or ice
	11.506-6	ice Used as Exterior Coolant, Prohibited es ingredient (P)
	3-202-19	Shellstock, Condition
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Fig. 12 Accessed by Market Alexe. Properties by American Section by American Section by American by American Section by American Section by American Section by American Section by American Section by American Section by American Section by American Section by American Section by American Section by American Section by American Section Se		_	ŀ	and the first of the secondary and the secondary as the secondary of the secondary (of the secondary)	١	T,
Frood Establishment (6-bool) 1. PARCHET INN 1. POOD FOOTET INN	COMMENTS		-	water supply is from an approved source and water supply is suncient for the operations intended		
Alexand Mills are marked to an appropriate from the property between provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided another provided and another provided and another provided and another provided and another provided another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided and another provided another provided and another provided and another provided and another provided another provided and another provided and another provided and another provided another provided and another provided another provided and another provided and another provided and another provided another provided and another provided and another provided another prov		00: N/A COS	Т		r	
In 2000 Professional Programma (Edward) Food Establishment (Edward) Food		מוז מוח מוח מוח	3	WATER SUPPLY & DISPOSAL	4	
Appear (Fig. 2) 1/2 September Septemb			×	instendent angle active contellera in IOM of chemical stolege.	ı	1
Page Page			+	Werns on template sense and since for food or phenoical storage.		
Part Part			\dashv	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that		2
Particle Particle			\dashv	Proper equipment/utensils storage, handling, to prevent contamination.		2,
Pacients Pacients			1 ×	Nonfood-contact surfaces of utensils & equipment clean.		2:
Popular (Excitor) Popu	Old equipment has accumulated soils, must be cleaned or removed.	_	\dashv	Food-contact surfaces of utensits & equipment clean.		2.
Inspection by, Marchaeles Inspection by Marchaeles Inspection by Marchaeles Inspection by Marchaeles Inspection by Marchaeles Inspection by Marchaeles Inspection by Received by Bronda Crowds Inspection by Received by Bronda Crowds Inspection Ins			Н	Wiping cloths properly stored clean and dry or in a sanitizing solution.		2
Popular (29 FROPO) Popular	COMMENTS	OUT NO NA COS		PROTECTION FROM CONTAMNATION		ᇤ
Inspection by: Marcha Lee Inspection by: Marcha Lee Signature:		3				П
Food Received by: Mendal Level			-	concentration, exposure time for equipment and utensits	ı	2(
Inspection by: March Lee Inspection by: Marc			╁	wash and mise water is clean, and at proper temperature		
Inspection Py, Model as Property Proper			┝	lablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning		
Inspection by: Marcha Lee Pic Received by: Biends Crowdis Fixed Establishment (School)			-	accurate		1
Abecause Productions 1. Production of Establishment (School) 1. Food Establishment (School)			╁	Proper themical feet killy measuring devices for his home state and not counted and not counte		,
Inspection by: Markata Lee Inspection Page Markata Inspection Page Markata Lee Inspection Page Marka	Still need some proper dunnage racks in the walk in		╁	Distriction surfaces designed, constructed, maintained, installed incided incided		
Additional International	Badly scorred stained cutting boards need replacement or resurfacing. On o		╀			
Inspection Product P				Food-contact surfaces designed, constructed, maintained, installed, located	ı	1,
Inspection by: Marcla Lee Inspection by: Marcla Lee	COMMENTS	OUT NO N/A COS		श्राना EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION		計
Food Read Food Fo						
Inspection by: Marcia Lee Managers Email: Browdis Signature: Si			1 ×	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	I	
Inspection by: Marcia Lee Inspection by: Marcia Lee	Has reportable food posted		ſIJ	Proper eating, lasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricte		1
Inspection by: Marcia Lee YAT			LΔ	diseases No dischame from eyes, nose or mouth observed		,
Inspection by: Marcla Lee Inspection by: Marcla Lee I	CATHELLE	14/20	-	٩,		
Inspection by: Marcia Lee Signature: Fig. Reutine Signature: Fig. Received by: Brenda Crowdis Signature: Signature: Signature: Signature: Managers Email: burrowdis@plymouth K12.ma.us Fermit Holder: Plymouth School System Food Establishment 795, Milk 797 Approved source for food, water, and icey wholesome, nonadulterated Approved source for food, water, and icey wholesome, nonadulterated Approved source for food, water, and icey wholesome, nonadulterated Approved source for food, water, and icey wholesome, nonadulterated Approved source for food, water, and icey wholesome, nonadulterated Approved source for food, water, and icey wholesome, nonadulterated Approved source for food, water, and icey wholesome, nonadulterated Approved source for food, water, and icey wholesome, nonadulterated Approved source for food, water, and icey wholesome, nonadulterated Corporate Email: Pvancott@plymouth k12.ma.us Folints In Out N/O N/A COS R Polints In Out N/O N/A COS R Thermometries provided and accurate, properly calibrated. Thermometries provided and accurate, properly calibrated. Polentially hazardous food mot terperature. Homometers provided Thermometries provided indicatorially hazardous food not feserved Thermometries provided indicatorially hazardous food not feserved Thermometries provided indicatorially hazardous food not feserved Thermometries provided with ready-to-eat foods, proper utensits used, or approved alternate 1 x x x x x x x x x x x x x x x x x x	COMMENTS	OUT I NIO I NIA I COS			+	
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Inspection by: Marcia Lee Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Managers Email: bcrowdis@plymouth k12.ma.us Formit Holder: Plymouth School yetum Source for FoOD All bods must be stored in air fight, covered, lebeled recepticles designed for the intended use Foods must be labeled to identify FOOD PROTECTION Potentially hazardous bod meets temperature requirements during storage, preparation, and expiration Adequate facilities to maintain product temperature. Thermometers provided Thermometers provided and accurate, property calibrated. Potentially hazardous food property trawed Potentially hazardous food property trawed Thermometers provided and accurate, property calibrated. Potentially hazardous food property trawed A 1 x x x x x x x x x x x x x x x x x x	Plymouth Produce is supplier say all prewashed. No yea/fruit wash. On Ord	2		Food protected during storage, preparation, display, service & transportation, Food containers stored off floor. Washing fults a yearstables		CO
Inspection by: Marcla Lee Signature: Signatu			2	Unwrapped or potantially hazardous food not reserved		J
Inspection by: Marcla Lee Signature: PIC Received by: Brenda Crowdis Signature: Signature: Signature: Signature: Managers Email: bcrowdis@plymouth k12.ma.us Permit Holder: Plymouth School System FoOURCE OF FOOD Approved Source for food, water, and ice; wholesome, nonadulteraked All boods must be stored in air bight, covered, lebaled recepticles designed for the intended use Foods must be labeled to identify Polentially hazardous bod meets temperature requirements during storage, preparation, cooking, holding, display. Polentially hazardous bod meets temperature requirements during storage, preparation, cooking, holding, display. All bods must be labeled to identify Polentially hazardous bod meets temperature requirements during storage, preparation, cooking, cooling, holding, display. All cost in the control of the control of the intended use foods must be labeled to identify Polentially hazardous bod meets temperature requirements during storage, preparation, cooking, cooling, holding, display. All cost in the cost must be labeled to identify Polentially hazardous bod meets temperature requirements during storage, preparation, cooking, cooling, holding, display. All cost in the cost must be labeled to identify Polentially hazardous bod meets temperature, thormometers provided All cost in the cost must be labeled to identify Polentially hazardous bod meets temperature requirements during storage, preparation, cooking, cooling, holding, display. All cost in the cost must be labeled to identify Polential in the cost must be labeled to identify Polentially hazardous bod meets temperature in the cost must be labeled to identify Polential in the cost must be labeled to identify Polential in the cost must be labeled to identify Polential in the cost must be labeled to identify Polential in the cost must be labeled to identify Polential in the cost must be labeled to identify Polential in the cost must be considered in the cost must be labeled to identify Polential in the cost must be		×	2	Potentially hazardous food properly thewed		6
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Inspection by: Marcia Lee Signature: PIC Received by: Brenda Crowdis Signature: Signature: Signature: Signature: Signature: Signature: Signature: Managers Email:bcrowdis@plymouth k12.ma.us Permit Holder: Plymouth School Systam Permit Holder: Plymouth School Systam Corporate Email: Pvancott@plymouth k12.ma.us Points IN OUT N/O N/A COS R Approved source for food, water, and ice; wholesome, nonadulterated Approved source for food, water, and ice; wholesome, nonadulterated Aut boods must be stored in air bight, covered, lebeled recepticles designed for the intended use Foods must be labeled to identify FOOD PROTECTION Points IN OUT N/O N/A COS R Points IN OUT N/O N/A COS R		×	w	r delinant industriale to interstata requientatis during attrage, preparatori, cooning, cooning, intuing, display,		
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Inspection by: Marcia Lee Signature: PIC Received by: Perma Crowdis 1: Routine Signature: Managers Email: bcrowdis@plymouth k12.ma.us Permit Holder: Plymouth School System			Pvancott@płym		e/Permit Nu	Licen:
nd Road Inspection by: Marcia Lee Signature: 9/17 PIC Received by: Brenda Crowdis 1: Routine 5: Routine Signature: 1: Food Establishment (School) Managers Email: bcrowdis@plymouth k12.ma.us	Reinspection Date:	ool System	: Plymouth Sch		ategory: High	Risk C
nd Road Inspection by: Marcia Lee Signature: 1/17 PIC Received by: Brenda Crowdis 1: Routine Signature:	Suspect Illness, Complaint, or Other	outh k12.ma.us	bcrowdis@plym		f Establishm	Type
nd Road Inspection by: Marcia Lee Signature: PIC Received by: Brenda Crowdis	Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation,		Signature:	ction: Rautine	e of Inspect	Purpo
nd Road Inspection by: Marcia Lee Signature:	used to prevent such foodborne illness and/or injury.	Crowdis	ived by: Brenda	/17	sp. Date: 12,	Last II
nd Road Inspection by: Marcla Lee	Illness and/or injury. Public health interventions are control measures		Signature:		: 508-830-44	Phone
	identified as the most prevalent contributing factors of foodborne	da Lee	pection by: Marc	nd Road	ss: 172 Long	Addre

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM 52 ITEM 53	1TEM 48 17 18 17 18 18 18 18 18 18 18 18 18 18 18 18 18	13EM 45 46 1TEM 47	44 43 44 44	1TEM 36 37 39	39 34 35	29 30 31 32
EM Photographs LICENSURE Firm is currently licensed by the regulatory authority having jurisdiction. GONFORMANGE WITH APPROVED PROCEDURES (WIT 1 pt for all) Allensen Certificate Consumer Advisory Posted Commissione with variance/ Stated Commissione F.O.G. Local BOH Regulation	Photographs Photographs	Photographs Photographs		Photographs	Photographs	
authority having jurisdiction. GEDURES (WIT 1 pt for all) SMACCP	FOODICOLOR ADDITIVES FOOD additives: approved and properly used Food additives: approved and properly used Food additives: approved and properly used Food additives: approved and properly used Food additives: and equipment are cleaned and sanitized at indeveals that are frequent enough to avoid contamination of food modures Instruments and controls used for measuring, regulating, or recording temperature, pH, addity, water activity, or other conditions are sourced and advocately maintained.	RESPONSIBLE PERSON IN CHARGE Certified Food Protection Manager PIC Is knowledgeable and understands sanitary controls demonstrates competence HIGHLY SUSCEPTABLE POPULATIONS Patientzed foods used; prohibited foods not offered.	nation of production areas, and used for sto recoms are maintened in good physical repart of the food items bedegants, sentizers and skept in their onglinel containers and stoned tensions are suppresent property storad.	FLOORS, WALLS & CELLINGS PROPER TOO CONSTRUCTION, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered Proper floor construction, proper floor covering installed, floors graded at the code are and clean. Dustless cleaning methods used as needed will be ceilings, atlanted equipment, properly constructed, good repair, clean, Wall & ceiling surfaces as required. Dustless clean analysis and as needed. Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shetter prood bulbs. All quality and vertilation are adequate to remove excessive heet for equipment and cooms and prevent contamination by dust under other arborne substances.	FACILITY AND GROUNDS Sufficient covered tresh recepticles present in adequate number, neek proof, insact/radent proof, emphad with edequate frances or free from tresh, etc., free of herboreges, breeding places for radents, insects, and other pests, Dufaide premises ere free from tresh, etc., free of herboreges, breeding places for radents, insects, and other pests, Dufaide areas (roads, yerds, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled inscineration, and other openings are protected to eliminate entry by insects, radents/pests. No evidence of pests present.	Location, instellation, maintenence (ie dripping faucots, leaking pipes, improperly washing pipes). Plumbing installed preventing cross connection, back sphenege, backtow Adequate handwashing facilities, easily accessible designed, installed foliot facilities; properly constructed, earl design doore, lixtures in good tepart, supplied with soap and towels in dispensers/ foliot facilities, cleaned, covered santary dispoal cooperbice, handwash signage present Toliet facilities have self-doeing doors and doors do not open into eneas where food is exposed to airborne contamination end ere adequately separated from food processing and storage areas.
Points Points 1 1 1 1 1 1 1 1	Points Points Points 1	Points Points Points	ir, 1 other 3	Points ad 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Points 2	n ng 3 3 2 2
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00 00 z	CS CS 20 20 20 20 20 20 20 20 20 20 20 20 20	8 6				
COMMENTS Comments Scheduled in February with CPR	COMMENTS	COMMENTS	Remove all unecessry eqpuipment or clean and repair. Example the old proof box, mixers, dough machine.	COMMENTS Dust attached to the ceiling tiles in need of cleaning	Doors to exterior are not tignt closing, there is a gap at the bottom and middle with approx. 3/4" gap. Premises does have an issue with mice entry.	COMMENTS

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

Add	1																	ITEM		54	ПЕМ			
Additional Notes:																		Photographs			Photographs RECORDS			
It was a half day and no food was being served when I previously went to inspect. I was able to look at the physical premises and used that information during today's trip. I went over my findings with the Manager and Director, Additional time from my first visit was approx 3D minutes and is not included in the time in and out from todays visit.	OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the terms checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health, Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.	Score: 92		Total Non-Compliant Observations	Non-Critical Items Observed (Primary Foundation, Core)	Critical Items Observed (Primary, Primary Foundation)	ITEMS OBSERVED	Inspection records (e.g., Incoming product, facility, production area)	Variance request and approval. Time as a Public Health Control Procedure	Pest control records	Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction	Sanitation records	Calibration records	Equipment monitoring and maintenance records	Temporature control records	Employee training records	Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire oxtraguishor tags current.	Photographs RECORD CHECKLIST		Required records available; shellstock tags, parasite destruction, Time As a Public Health Control, required logs	RECORDS		Procedures for responding to vomiting & diarrheal events	
F																				1	Points		1 1	
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				Li I	4	_		F		L	L					H					A/N O/N TUG			
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Diag		R= Repo	OS= Corr	/A= Not	/0= Not	UT= Out	N= In Co	\vdash	L				L			L			H		COS R	_	_	
Diagrams:		R= Repeat Violation	COS= Corrected on Sight	N/A= Not Applicable	N/O= Not Observed	OUT= Out of Compliance	N= In Compliance			Eco labs monthly							Greasetrap done one in December. No ansul/hood				COMMENTS		Is in process of writing	

Some of the work is been taken care of , Some work is outstanding and the manager will submit A work order For that work . The ansul system Still has not been Taken care of However that is beyond the control of the manager As well as the removal of o

Wild Applied and Sales Wild Language Top and		COMMENTS			×	131	Water supply is from an approved source and water supply is sufficient for the operations intended	27
Andrew Carbon Ca			N/A COS		₹	Points		Н
Read								
About the standard of the plants of the standard (\$4 out) The stand	container:	Ruse of numerous single service containers in the kitchen. Must use proper	_	-		1	No re-use of single service containers for food or chemical storage	26
The control of Control			_		×	1	prevents conformation	25
For displaying and could be processed and cou				+	×	~	Proper equipment/utensits storage, handling, to prevent contamination	24
double Part				1	,×	, -	indipopocativate and relative and photostic reality	23
About the contract of the cont		Old equipment has accumulated soils, must be cleaned or removed.	×	1	×		Proof-contact surfaces of others to the surface of	22
de land de	ίοπ.	Numerous wiping cloths were on counters soiled. Corrected during inspect	м	+	×	,	nominos grade crean aro dry or in a saminosi	21
Internal by Published State (School) Freedom by National State (S		COMMENTS	N/A COS	$\overline{}$	Т	Points	ļ	
In COLON PROCESSING TO SERVICE STATES AND TO THE COLOR PROCESSING TO SERVICE STATES AND TO THE COLOR PROCESSING TO SERVICE STATES AND TO THE COLOR PROCESSING TO SERVICE STATES AND TO THE COLOR PROCESSING TO SERVICE STATES AND TO THE COLOR PROCESSING TO SERVICE STATES AND TO THE COLOR PROCESSING TO SERVICE STATES AND TO THE COLOR PROCESSING TO SERVICE STATES AND TO THE COLOR PROCESSING TO SERVICE STATES AND TO THE COLOR PROCESSING TO SERVICE STATES AND TO THE COLOR PROCESSING TO T								
Advanced from the format (School) From the		dishwasher 5-10F today			н	(JJ	exposure line for equipment and ulensis	20
And band Inspect State	ő	Took 5 runs to hit 160F at the plate. Plumber is going to raise the hot water				95	Sanitzation rose (not water - chemical). Proper sanitzation of food contact surfaces through temperature, chemical concentra	
dated for boundary for bound			_		×	2	Wash and nose water is clean, and at proper temperature	19 61
March Sealine Report (School)					×	-	Tablewares and Equipment is pre-flushed, scraped, and soaked phor to cleaning	18
dead find part of the part of		Logs for sanitizer			×	1	Proper chemical test kins, measuring devices for pri, triethal surps, and bigs are present. Temperature and pargles are accumule	17
Abadie File Audien File Audie				+	×	7	Dishwashing faculties approved design, adequately constructed, maintained installed, located	16 8 21
Interdined 25 March 125 Control of Parket Less - Comments of Control of Execution (School) From Exposure (School) From Expos	use.	Need proper storage units in dry storage, bread trays are not approved for		2		-	NON1000 CONTACT SURFACES DESIGNED, CONSCIUNIED, HISHMANIED, HISTMANEY, INVAIRED	15
About the product of		riced replacement or resurfacing.		1			Allow below the second	J. F.
About Acad and a contract (School) Integration (Sch	g boards	designed for the intended use of food storage, 8adly scorred stained cuttin		7		7		
About no control (School) Report of Example (School) Rep	e not	(Improper storage (bread trays, milk crates) used in cold units, they do not a cleaning methods and do not raise food 6" off the ground. The units used a					Food-caniact surfaces designed, constructed, maintained, installed, located	14
decade Feoder Fe		COMMENTS	N/A COS		Т	Points		-
Interior 9:15 Interior 13th AMES JAXES ANTES JAXES JAXES ANTES JAXES ANTES JAXES ANTES JAXES JAXES ANTES JAXES ANTES JAXES JAXES ANTES JAXES JAXES ANTES JAXES				-		-	LIBRE HOLD OF ACOUNT CONTINUE OF MALL PARTY PROFIT ATTENDED MANAGEMENT AND ADMINISTRATION OF A PARTY PARTY PROFIT ATTENDED WITH A PARTY PARTY PROFIT ATTENDED WITH A PARTY PARTY PROFIT ATTENDED WITH A PARTY PART	10
Approved Source (of food, water, and feet wholesteries, nonadulisented by Population, provided with feet feet and Source (of food) water, and feet wholesteries of Population feet feet food feet wholesteries of Population feet feet feet feet feet feet feet fee		Has reportente lova bosten		-	* >	+	Bronar hair and heard rectraints are worn correctly clean uniforms, kitchen whites, and attons	
Interior (Section) Inspection by Marcia Let 2 Inspection base: Inspec		list renordable food postad			۲.	_	Proper eating, lasting, draking. Good hygienic practices, proper handwashing and glove changing observed, smeking restricted	12
Insection by Marcal accounts: SARCHING PARENDY AND ACCOUNTS TIME to 2915 Record Establishment (School) Formation Sarching Agriculture: Formation Sarching Agriculture: Formation Sarching Agriculture: Formation Sarching Agriculture: Formation Sarching Agriculture: Formation Sarching Agriculture: Formation Sarching Agriculture: Formation Sarching Agriculture: Formation Sarching Agriculture: Formation Sarching Pharmounts: Formation Sarching Agriculture: Formation Sarching Sarching Agriculture: Formation Sarching Agriculture: Formation Sarching Sarching Agriculture: Formation Sarching Sarching Agriculture: Formation Sarching Agriculture: F						-	Management awareness written tigalih policy present Proper use of reporting, proper restriction & exclusion for reportable diseases, to discharge from eyes, nose, or mouth observed.	11
Inter In the 2115 Encoder (1115 ANES)/24/19 Inspection by Marcha Lee Independent of the Marcha L		COMPACAIS	N/A COS	OUT N/	ź	_	ш	
Interior 2115 DATE(10/24/19 Interi								40
Imme the stifs Imme outsits DATE:10/24/39 charge of the precidence of the procedures of procedures of procedures of the most precidence			_	_	×	-	In use faced dispensing utensits properly stored	10
Time the 1915 Time out 1915					×	LAJ	Handling of food and ice minimized. No bare hand confact with ready-to-ear foods, proper utensits used, or approved exemate matter groups of the saves.	10
Time to: 915 Time out 1115 DATE:19/24/19 Inspection Provided in the 25 its Autous a miporiant; proteins procedures; procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; procedures procedures; pro		Plymouth Produce is supplier say all prewashed. No veg/fruit wash		2	,	_	Food protected during storage, preparation, display, service & transpondition. Food containers stored off floor. Washing truits a venerables	8
### FOOD PROTECTION ### FOOD PROTECTION #### FOOD PROTECTION ###################################				L	×	┝	Unwrapped or potentially hazardous tood vinot reserved	7 1002
Time (no. 21115 DATE:10/24/19) Inspection by: Maria Lee Inspection Date: Inspection By: Maria Lee Inspection By: Maria				×		2	Potentially hazardous food property thawed	6
Time Int 2:15 Time out:11:15 DATE:10/24/19 Troouborne Hintos his Alection by Marcia Lee					×	1	Thermometers provided and accurate, property calibrated	5
Time Int 2:15 Time out:11:15 DATE:10/24/19 Transmit of the out:11:15					7	ļω	Alequate facilities to maintain product temperature, thermometers provided	a
Time Int 215 Time out:1115 DATE:10/24/19 Touchorne Hintos his Alecto's are important practices or procedures: 1/17 Inspection by: Marcia Lee Signature: 2 Signature				ж		(A)	Potentially hazardous food meets temperature requirements during storage preparation, cooking, cooking, holding, display,	S.
Time Interest in the left set is procedures. The left set is procedures in the left set is procedured in spection by Marcia Lee Signature: The Signature of Sign		COMMENTS	N/A COS	OUT N/	ž	Points		-
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Time Int 2115 DATE(1)(724/19) Inspection by: Marcia Lee Signature: Signature				1	×	w	Source of room water and ice wholesome ponaduleraled	
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It me In: 9:15		Reinspection Date:		System	School	r: Plymout		isk Category: High
Time In: 9:15 Time Out:1:15 DATE:10/24/19 Inspection Ameria Lee Signature: 31 //17 PIC Received by: Brenda Crowdis Signature: 32		Suspect Illness, Complaint, or Other	ZS.	h.k12 ma v	plymout	bcrawdis@	tablishment (School)	pe of Establishm
I me lot 2:15 I me out:1:15 DATE:10/24/19 Inspection by, Marcia Lee Signature: 2 PIC Received by: Brenda Crowdis		Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation,	,	To	: 12°	Signatur		urpose of inspecti
nd Road Time In: 9:15		used to prevent such foodbarne illness and/or injury.		\$ [nda Cro	ed by: Bre	(17)	hone: 508-830-44 wt linen Date: 12/
Time In: 9:15 Time Out: 1:15 DATE:10/24/19		illness and/or injury. Public health interventions are control measures.		Pe	Marcia	ection by:	nd Road	ddress: 172 Lang
		reconsorne liness risk sacrors are important practices or procedures		ime Out:11:		Time In: 9	CIS	CILITY NAME: PC

	Points IN OUT NO N/A COS R	Points IN	CONFORMANCE WITH APPROVED PROCEDURES (NT 1 pt for all)	Appendix 1	МЗП
	-				
COMMENS	NA COS	1 0000 × 10		H	2 2
	TOTAL MAN TOTAL	-1	(ICENSIDE	- Andrews	Τ
		1 ×	mentioned.		2
		×	ere sociatio sed		٧
		2 4	the second and depletions are seen to an extension as may tree that are seen in respect or area seministration or area pro-		· ·
COMMENTS	7/A COS	Point	At the tile and entirement and captilized a interval and captilized of the said the said contamination of food products.	in the state of th	I EM
	200 000	1		Н	П
	×	П	Food additives: approved and properly used		4
	OUT N/O N/A COS R	Points IN	FOODICOLOR ADDITIVES	и при при при при при при при при при пр	E
		, ,	Pasinorized toods used promoted toods rule elitated		T ₂
	OUT N/O N/A COS R	i d		Photographs	ПЕМ
		Н	PIC is knowledgeable and understands sanitary controls demonstrates competence		8
Comment	1000	- 1	-		45
COMMENTS	AVN OVN THE	Points IN	RESPONSIBLE DERSON IN CHARGE	Н	I
		-	Socied limens properly stored	١	2
		()-2	Seperation of maintenance rooms and oquipment, leandry facilities by partition.		43
Remove all unecesary eqpuipment or clean and repair. Example the old proof box, mixers, dough machine.		r	Femiliaes maintained that of filler, unnecessry items and articles, cleaning maintenance equipment properly stored.		42
		ω ×	separate from raw materials.		
	_	4	insecticides and redenicides are used and stored so as to prevent contamination of food storts. Detergents, sanutaers and are cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored		41
		or 1	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repuir.		ŧ
		-	ar quality and vanification are adequate to remove excessive heat for equipment and rooms and provent contamination by dust and/or other alborne substances.		39
		1 x	Adequate lighting provided for sufficient candle light. Furtures properly shielded or use of shatter prood builts.		38
Dust attached to the ceiling tiles in need of cleaning		1 2	Walls, collings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless are methods used as opposed.		37
		r ×	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall junctions covered floors in coolding and class. Dustless cleaning methods used as needed.		36
COMMENTS	OUT N/O N/A COS R	Points IN	ы	Photographs	UEW.
					1
Doors to exterior are not tight closing, there is a gap of the bottom and middle with approx. 3/4" gap. Premises does have an issue with mice entry.	ω	3	Doors, windows, and other openings are protected to climinate entry by insects, redents/pests. No evidence of pests present		35
		N ×	Outsido pramises are free from trash, atc., fine of harbonaçes, breeding places for melents, insents, and other posts. Outside areas (freedi. yards, disposel systems) provide adequate drainage and do not constitute a source of contamination. Controlled incidentials.		34
		2 ×	Sufficient covered trash recepticles present in adequate number, leak predi, insectifedent prodi, emptied with adequate frequency dean.		33
	OUT N/O N/A COS R	Polats IN		Photographs	Wate
		2 ×	arply derical, person, control access where food is exposed to airborne confirmation and are edequately separated from food processing and storage areas.		
			Tolet facilities: properly constructed, self-closing doors, factures in good reper, supplied with steep and lowels in dispensers/ hand-		32
		ω t	Adequate handwashing facilities, easily accessible, designed, installed.		3
COMMENTS		u N	Location, maintenance (le dilipping feucets, leaking pipes, improperly wasting pipes).		29
	OUT N/O N/A COS R	17	-	Mudapapia	TEM.
		ŀ	Chestoffs analysis and the supplementary of the sup	١	28
		y ×	Sewood discosal approved. Proper disposal of waste water in approved disposalisabilities (to stop sinks).	١	
	4	400			

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													TEM Mar			TEM MAIN						25	g
igtal Non-Lompitant Ubservations	Critical Items Observed (Primary Poundation) Non-Critical Items Observed (Primary Foundation, Cort)	ITEMS OBSERVED	Inspection records (e.g., incoming product, facility, production area)	Variance request and approval, Time as a Public Health Control Procedure	Pest control records	Required Loga: Time as a Public Health Control, Receiving Temperature, perasite destruction	Sardation records	Calibration records	Equipment monitoring and maintenance records	Temperature control records	Employee training records	Water quality and supply records, grosse trap cleaning record, ansul system cleaning records and lags current, Fire autisquisher lags current	Protestate RECORD CHECKUST			Management RECORDS	Procedures for responding to vomiting & diarrheal events	FO.G Local BOH R., dation	mokins	Arti-dhokin	C since with vaniance alized process/HACCP	Consumer Posted	A PLANT CONTINUES
			-				L								1	Points	1		-	1	1	1	1
			×		×	ĸ	×	×	×	×	×				м	Z		×					
			L	L	_	-	_	L	L	L	_	-	H			OUT N/O	ĸ			-		1	1
c	× 7 1	•	H	×				-			-	-					-		-	-	×	×	
COS= C	N/0= 1	IN= I														N/A COS							
COS= Corrected on SI	N/O= Not Observed	IN= In Compliance	L		50	-	_	-	L	L	L	Gre		H	Ц	7	L	L		Š	L		200
N/A= Not Applicable COS= Corect Applicable B Proposition 1881	OUT = Out of Compilance N/O= Not Observed N/Az Not onplicable	ance			Eco labs monthly							Greasetrap done one in December, No ansul/hood				COMMENTS	is in process of writing			Scheduled in February with CPR			Needs allergen certificate

DFFICIAL ORDER FDR CORRECTION: Based on an inspection today, the items checked indicate violations of the Phymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mall, by a Plymouth Public Health Department Inspector or an agent constitutes an order of the Board of Health. Fallure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishmant operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

Diagrams:

ি তিয়াল প্রকাশ নিয়াল কর্মেল কর্মান করিলে ভারতি Town:ofi Rlymouth Public Health Department Transfer to RETAIL FOOD INSPECTION FORM

See 21 Obers 24 promoth MA 02360	Spray at the dishurshor was helper overflow and TOS			×	Firmberg installed provening cross confidency. Seek sphonage, backflow	BO TOTAL TOTAL
Explanation MAR 1830 Fig. Reproduction Fig. Reproduction Fig. Received Production Fig. Recei	COMMENTS	,		П	Location, installation, mainlenance (is cripping facicity, leaking lippos, improperty wasting provis).	29
Supprised business for load, whele dead the dediction ### (FOOD PROPERTION) ### (FOOD PROPERTION) ### (FOOD PROPERTION) ### (FOOD PROPERTION) ### (FOOD PROPERTION) ### (FOOD PROPERTION) ### (FOOD PROPERTION) ### (FOOD PROPERTION) #### (FOOD PROPERTION) ### (FOOD PR		cos	N/0		PLUMBIGG	Н
In Processing Anna (1926) In Processing Anna (1926) In Processing Anna (1926) In Processing Anna (1926) In Real Food Milk, Food B214 In Real Food Milk, Food B214 In Processing Anna (1926) In Processing A			-	Г	activate coposition and proved coposition waste when applicated disposaliabilities (le \$6p \$40\$)	20
Supplication Mr. Marchan (1924) Professor of Routine (1924) And	Patrick will Have this information				water supply is from an approved source and water supply is sufficient for the operations intended	20
Springer of the Cooper Production Professor of Revolve Registration of the Cooper Production Registration of Revolve Registration of the Cooper Revolution of the Cooper		503	N/O	N	WATER SUPPLY & DISPOSAL	H
Springer Broads Milk Food Production Personal 156, Retail Food, Milk Food Production Retail Food, Milk Food Production Personal 156, Retail 1500, Good B14 Personal 156, Retail 156, Reta		-		Г	THE TIPLE OF SINGLE SERVICE CONTINUES FOR TOPICAL STORAGE	20
Supplication of Production 17/2016 17					Oteven's contamination	
Springer State (1970) 17/2016			-	Т	Single service strictes are from an approved source, are stored handled disponsed uses and desposed of an appropriate to	25
Spulared support for personal parameters from the hard contact was ready and the personal state of the persona					Nonteod-Contact surfaces of vionals & equations relations for examination	23
Experiment MAR 02360 Signature of Processor P					Food-confact surfaces of ulensifs & equipment clean.	22
programment MAG 02360 2. Exphanisms of the production	eed to store properly between use. Do not use all purpose cleaner spray on p		LAI		y or in a sanitizing solution	21 25
Spratures of Routine Spratial Food, Mills, Food Production Real Food, Mills, Food Production Real 2160, Retail 2180, Food 8124 Approved source for food, water, and expending report advances for people in the people of the p	COMMENTS	65	N/O	Z	PROTECTION FROM CONTAMNATION	Н
Properties Pro					Sanitation onse (not water - dismical). Proper sanitation of food confact surfaces inrough temperature, chemical concentration, exposure time for education and utensits.	20 2000
Signature: 72016 Signature: Signature				×	Vrash and rinse water is thearr, and at proper temperature	19
properties of Routine or Routine of Retail 250, Food 814. Recall Food, Milk, Food Production requirements during Storage, preparation, cooking, cooling, holding, daylay, as Founds from the Professional Storage (Proposite Emails powered Proposite n, as Food Storage, and Emails Cooking, and Emails Storage, and Emails Storage (Proposite Emails powered Proposite Emails powered Proposition). Recommendate proposition and proposity Haused. Recommendate proposition and p			-	×	Tablewares and Equipment is pre-flushed, scraped, and soaked prior to dearing	18
Inspection by: Marcial see 7/2016 7/			_	×		
protection by Marcia Lee T/2016 To Routine Tributine		_	Γ		1.6	
proper desired surfaces designated the field of the property source for property laterage and grown from the field desired property source for property laterage and grown from the field desired property source for property laterage. Property calibrated with ready-to-eal floory, proper units field desired property source for property source for property source for property source for property source for property source for property source for property source for property source for property source for property laterage. Property calibrated with ready-to-eal floory, proper units file of source for property source for property source for property source for property source for property source for property source for property source for property source for property laterage. Property source for prop				×	Nanoo-contact surfaces designed, constructed, maintained, installed, located	15
properties from the first store of the first store				Г	Food-contact surfaces designed, constructed, maintained, installed, located	14
EMPLOYEE HEALTH Managpood in poperhial base hand control dispensed in the load dispensed base from poperly haved. EMPLOYEE HEALTH Managpood source for flood, water, and ace, wholesome, nonadification, cooking, cooking, holding, display, cooking, holding, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, display, cooking, holding, cooking, holding, display, cooking, holding, display, cooking, holding, displa	COMMENTS	\$00	N/O	Z	ECOPREST & CLEASICS DESIGNACIONS INCLION & INSTALLATION	Н
Inspection by: March See Inspection by: Mar				×	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	13
Inspection by: Marida Lee T/2016 Routine T/2016 Routine There milk 2166, Retail 2160, Food Production Retail Food, Milk, Food Production Retail Food, Milk, Food Production Retail Food, Milk, Food Production Retail Food, Milk, Food Production Represent Retail 2160, Food B14 Approved Source for flood, water, and received the requirements during storage, preparation, cooking, cooking, cooking, holding, display, Approved Source for flood, water, and received temperature, properly interest. Retailing of food and accurate, properly calibrated. Retailing of food protected during storage, preparation, display, service & transportations, and preparation display, service & transportation, food containers provided and accurate, properly calibrated. Retailing of food and ice minimizes to find the minimizes of the properly calibrated display, service & transportation, food containers storage, preparation, display, service & transportation, food containers storage of the properly storage in the service of the properly storage in the service of the properly storage in the service of the properly storage in the service of the properly storage in the service of the properly storage in the service of the properly storage in the service of the properly storage of reporting, proper realitation & exclusion for reportable Revenue food and securated service of the properly storage of reporting, proper realitation & exclusion for reportable Representation of the properly storage of reporting, proper realitation & exclusion for reportable Representation of the properly storage of reporting, proper realitation & exclusion for reportable Representation of the properly storage of reporting, proper realitation & exclusion for reportable Retail Properly in the service of the properly storage of reporting storage of reporting storage of reporting storage of reporting storage of reporting storage of reporting storage of reporting storage of reporting storage of reporting storage of reporting storage of reporting storage of	going to set up a hydration station, numerous beverages were on prep surface	-			Proper sound, lasting, chaung, Good hygenic practed, proper handwashing and glove changing observed, amoking restricted	
Inspection by: Marcia Lee Inspection In					Management awareness: whitch nothin policy pressin. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed.	2 12000
Inspection by: Marda ice Politic COMMENTS	500	N/O	Z	EMPLOYEE HEALTH		
Price in It is continue to the contract of the					J.	
pyracuth, MA 02360 Inspection by: Marcia Lee Signature: 7/2016 PIC Received by: Usa Store Signature: Managegis Email: Adange in the India on the India on Indi				\neg	in use load dispensing wensils properly stored	10 分元号
Inspection by: Marcia Lee Pic Received by: Usa Stone Signature:			_		Harding of locd and ice minimized. No bare hand contact with ready-to-eat loods, proper utensits used, or approved atternate method properly followed.	9
St. Plymouth, MA 02360 Inspection by: Marcia Lee Signature: PIC Received by: Usa Stone PIC Received by: Usa Stone PIC Received by: Usa Stone Signature: Signature: Signature: Signature: Signature: Managers Email: Assissione@plymouth: 12 ma. us Permit Holder: Plymouth School Department Corporate Email: povancet (Email: povancet) Received by: Usa Stone Approved source for food, water, and ice, wholesome, nonaduherateo Approved source for lood, water, and ice, wholesome, nonaduherateo Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, Assissing the povance and accurate, propertive, thermometers provided Thermonneters provided and accurate, property calibrated. Potentially hazardous food properly hawed. Signature: Signature: Signature: Signature: Managers Email: Assissione@plymouth.k12 ma. us Permit Holder: Plymouth School Department Corporate Email: povancet (Email: povancet) Remail: povan	o not use a chemical vegetable rinse for fruits and vegetables				rood protested during storage, preparation, display, service & transportation, Food containers stored off floor Washing fruits and vegotables	60
St. Plymouth, MA 02360 Inspection by: Marcia Lee Signature: 7/2016 PIC Received by: Usa Stone PIC Received by: Usa Stone Signature: Signature: Signature: Signature: Signature: Managers Email: Associace Permit Holder: Plymouth School Department Corporate Email: pyancott@plymouth.k12.ma.us Points IN OUT N/O N/A COS R Approved source for food, water, and rec, wholesome, nonaduherateo Approved source for lood, water, and rec, wholesome, nonaduherateo Protentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display. Points IN OUT N/O N/A COS R Afercana fedilises to managing product temporature, thermometers provided IN OUT N/O N/A COS R Afercana fedilises to managing product temporature, thermometers provided IN OUT N/O N/A COS R IN OUT N/O N/A COS R Afercana fedilises to managing product temporature, thermometers provided IN OUT N/O N/A COS R IN OUT N/O					Unwrapped or parentially hazardous food not reserved	7
St. Plymouth, MA 02360 Inspection by: Marcia Lee Signature: 7/2016 PIC Received by: Usa Stone PIC Received by: Usa Stone Signature: Signature: Signature: Signature: Signature: Signature: Managers Email: Assistone ephymouth School Department Corporate Email: Dutt In/O IN/A COS R Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display. Points IN DUT IN/O IN/A COS R Points IN DUT IN/O IN/A COS R Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display. Adequate Recibilists to managing product temperature, thermomenters provided In Retail Food, Milk, Food Production Adequate Recibility is a stone Signature: Signature: Managers Email: Assistance phymouth School Department Corporate Email: Dut IN/O IN/A COS R Signature: Signature: Managers Email: Assistance phymouth School Department Corporate Email: Dut IN/O IN/A COS R Signature: Signature: Managers Email: Assistance phymouth School Department Corporate Email: Dut IN/O IN/A COS R Signature: Managers Email: Assistance phymouth School Department Corporate Email: Dut IN/O IN/A COS R Signature: Managers Email: Assistance phymouth School Department Corporate Email: Dut IN/O IN/A COS R Signature: Managers Email: Assistance phymouth School Department Corporate Email: Assistance phymouth K12.ma. us Points IN DUT IN/O IN/A COS R Approved source for food, water, and receive phymouth K12.ma. us Rolling IN DUT IN/O IN/A COS R Approved source for food, water, and receive phymouth K12.ma. us Points IN DUT IN/O IN/A COS R Approved source for food, water, and receive phymouth K12.ma. us Approved source for food, water, and receive phymouth K12.ma. us Approved source for food, water, and receive phymouth K12.ma. us Approved source for food, water, and receive phymouth K12.ma. us Approved source for food, water, and receive phymouth K12.ma. us Approved source for food, water, and receive phymouth K12.ma.					Potentially hazardous food property thawed.	6
Inspection by: Marcia Lee Inspection by: Marcia Lee Signature:					Thermameters provided and accurate, properly calibrated.	5
Inspection by: Marcia Lee Inspection by: Marcia Lee Signature:			-	\neg	Adequate facilities to maintain product temporature, thermometers provided	4
Inspection by: Maria Lee Inspection by: Maria Lee Inspection by: Maria		×			Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation	tu tu tu
St, Plymouth, MA 02360 Inspection by: Marcia Lee Signature: 7/2016 PIC Received by: Usa Stone PIC Received by: Usa Stone PIC Received by: Usa Stone PIC Received by: Usa Stone PIC Received by: Usa Stone Signature: Signature: Managers Email: Assassione © plymouth: £12 ma. us Retail Food, Milk, Food Production Permit Holder: Plymouth School Department Taber: milk 2166, Retail 2150, Food 814 Approved source for food, water, and roc, wholesome, nonadulerateo Approved source for food, water, and roc, wholesome, nonadulerateo	COMMENTS	500	O/N	2	FOOD PROTECTION	Н
Inspection by: Marcia Lee Inspection by: Marcia					Approved source for load, water, and rice, wholesome, nepadulierative	1 1 1
Inspection by: Marcia Lee Inspection by: Marcia Lee Ignature: Ignature: ICR Received by: Usa Stone ICR Receiv		COS R	JN 0/N TC	Z		TYDOORS MET
Inspection by: Marda Lee Inspection by: Marda Lee Signature: 7/2016 PIC Received by: Usa Stone Signature: Signature: Signature: Managers Email: Afsassione@plymouth. £12.ma. us	einspection Date: 1/_30 _/_19	Nu.com	mouth School C pvancott@plyn	mit Holder: Ply Porate Email:		rise/Permit Num
n, MA 02360 Inspection by: Marcia Lee Signature: Signature: Signature:	uspect Illness, Complaint, or Other	\rightarrow	disa.stone@ply	nagers Email:		e of Establishme
Plymouth, MA 02360 Inspection by: Marcia Lee Signature:	Abes of Juspechon: Montine: We-inspection, MyCLE, Pre-fiberation.	4	1	natures >		pose of Inspection
Plymouth, MA 02360	liness and/or injury. Public health interventions are control measures	7		Racciond by:	2016	t insp. Oate: 12/7
	lentified as the most prevalent contributing factors of foodborne		: Marda Lee	Inspection by		

Foreign on Phytocological Particle Part Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM :54					53	ITEM	52	ITEM		52	50	49	ITEM	8	ITEM	47	TEAN .	46	45	1000	44	43	42	41	å	33	38	37	36	TEM	35	34	33	Math	32
Photographs	V				_	enerographs energian		Photographs					Photographs		Photographs	Ser.	Photographs			Photogradia				e						Photographs			I	Photographs	or Carlot
RECORDS Peints Required records available: shellstock raps; parasite destruction, Tinne As a Public Health Control, reduired logs 1	Procedures for responding to vontainty & distribed events	FOG Local BOH Resolution	The Control of Control	Consumer Advisory Posted Consumer to the constant of the cons	Points	7		LICENSURE Points 1	namainer 1	recents for equipment, a remormators, and other devices for control of hazards are accurate and adequately	T		Points	Food additives: approved and properly used	Points	not offered.	1 1	rstands sanitary controls demonstrates competence 2	CHILD		Soiled linens properly stored.	oxns and equipment, laundry facilities by partition	1	deaning supplies are used in a safe, effective manner Hazardous malerials are kept in their original containers and stored separate from raw materials.	h ď	and/or other airborne substances	<u>_</u>	<u></u>	dura covered 1	Points	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pasts present.	2	ency. 2	FACILITY AND GROUNDS	offered devices, cleaning, services and provide instance in good repair, applying the control town (when an applying an interior drying devices, cleaning, control should storage and doors do not open into areas where food is exposed to authorise contamination and are adequately separated from food processing and storage areas.
IN OUT N/O N/A . COS	×	*	ж		IN 001 N/O N/A CC			SOS AVN O/N TUO NI	×	*			IN OUT N/O N/A COS	×	IN OUT N/O N/A CC	× 1001 N/A		*	× 1001 10/00 10/00 CC		×	*		×	*	×	*	*	x	IN JOUT N/O N/A CO	*	*	×	IN OUT N/O N/A CO	H
OS R					COS	╁	\vdash	P P	-	1	$\frac{1}{2}$	-	R		COS R	×	1-1		2	1-			+	*						COS R				COS R	
COMMENTS							WASTING TO A STATE OF THE STATE	COMMENTS	creating a log				COMMENTS						COMMENTS				G-	Store chemicals in correct storage area not on shelves, Corrected		Dust fans so dust is not spread through facility.				COMMENTS					

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TEM	Photographs	Photographs RECORD CHECKUSY					
	Section of	Water quality and supply records, grease trap cleaning record, ansul system deaning records and lags current. Fire extinguisher tags current	F			no tag for ar	no tair for ansul system and hood cleaning. Fire department noted this in next report
		Employee training records	×				
		Temperature control records	×				
		Equipment monitoring and mainlenance records	×		1		
		Calibration records		×			
		Sanilation records		×			
		Required Logs; Time as a Public Health Control, Receiving Temperature, parasite destruction		K		no one verifi	no one verifies but is put directly into walk ins.
		Pest control records	×	×			
	7 7 7	Variance request and approval, Time as a Public Health Control Procedure		×			
	1	Inspection records (e.g., incorrung product, facility, production area)		×			
		ITEMS OBSERVEO			<u>.</u>	IN= In Compliance	
		Critical Items Observed (Prinary, Primary Foundation)		1	05	OUT= Out of Compliance	
		Non-Critical Items Observed (Promary Foundation, Core)		2	N/C	N/O= Not Observed	
		Total Non-Compliant Observations		ω	N/A	N/A= Not Applicable	
					CO3	COS= Corrected on Sight	
		Score 94			20	Repeat Violation	

Management does a good job at this location. We spoke about a few opportunities for improvement. Cold racks and hot racks separate, hydration station, and sanituzer control and use. Will return in 2 weeks to see corrections completed.	Additional Notes: Food Service Director Patrick Van Cott phone number 508-830-4474 No retail store from cafeteria, a separate retail store from the school system Games have concession and cook at the concession stand	OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.
	Diagrams:	

COMMENTS	x x	 Location, Installation, maintenance (ie dripping faucets, leeking pipes, improperly wasting pipes). Plumbing installed preventing cross connection, back siphonege, backflow 	_
	WT IN OUT N/O N/A COS R	ITEM Photographs PLUMBING	
	×	28 Srwage disposal approved. Proper disposal of waite in approved disposal actitice (re slop sinks)	-
Patrick will Have this information	Т		7
	Points IN OUT N/O N/A COS R	M Photographs	-
	\Box	26 No re-use of single service containers for food or chemical storage.	1
	×	Single service efficies are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that	_
	2 x		
	1 x	Nonfood-contact surfaces of utensits & equipment clean.	
	2 x	Food-contact surfaces of utensits & equipment clean.	
	×		
COMMENTS	Points IN OUT N/O N/A COS R	TEM Protegraphs PROTECTION FROM CONTAMINATION	-
	.x	concentration opposing time for equipment and idensits.	7
			T
	2 x ^		-
X	×××	18 Subwares and Equipment is pre-flushed, egraped, and speked prior to cleaning.	
	7		
	x :		T
	× ;		7
	×	ĺ	Т
COMMENTS	Points IN OUT N/O N/A COS R	ITEM PROBUBBER EQUIPMENT & UTENSILS: DESIGN.CONSTRUCTION & INSTALLATION	-
	×	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	7
	×	12 Proper earing, tasking, omning Good hygienic practices, proper nanawashing and glove changing observed, smoking restricted	
	×		
COMMENTS	Points IN OUT N/O N/A COS R	Photographs	
			_
	1) x		
	3 ×	method	
Do not use a chemical vegetable rinse for fruits and vegetables. Ordered.	2. x		$\overline{}$
	\neg		Т
	7		T
	2 × >	Driesfielly have provided in coordinate property constructed Driesfielly have provided in coordinate property constructed	Т
	7	the control of the co	T
	c K		1
COMMENTS	Points IN OUT N/O N/A COS R	ITEM PROMPHEN FOUND IN A PROJECT HEAT THE PROPERTY OF THE PROP	τ
			$\overline{}$
	3 ×	Approved source for food, water and ice, wholesome, nonedullerated	-
COMMENTS	Points IN OUT N/O N/A COS R	ITEM Phonepath SOURCE OF FOOD	
keinspection Date:	Permit Holder: Plymouth School Department Corporate Email: pvancott@plymouth,k12.ma.us	NISK Category: High License/Permit Number: milk 2166. Retail 2160. Food 814	F 7
Suspect Illness, Complaint, or Other	Managers Email: Lisa.stone@plymouth.k12.ma.us	Type of Establishment: Retail Food, Milk, Food Production	-
Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation,	Signature:	Purpose of Inspection: Routine	v
Illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.	Signature: PIC Received by: Lisa Stone	Phone: 508-830-4400 Last Insp. Date: 12/7/2016	C 2
Identified as the most prevalent contributing factors of foodborne	Inspection by: Marcia Lee	Address: 41 Obery St, Plymouth, MA 02360	D
Foodborne illness risk factors are important practices or procedures	Time ir 10:45 Time O: 11:45 DATE:2/4/19	FACILITY NAME: Plymouth North High School	7 1

	Ī															TEM	٩	42
																Photographs		
Score 98		Total Non-Compliant Observations	Non-Critical Items Observed (Primary Foundation, Core)	Critical Items Observed (Primary, Primary Foundation)	ITEMS OBSERVED	Inspection records (e.g., incoming product, facility, production area)	Variance request and approval. Time as a Public Health Control Procedure	Pest control records	Required Logs: Tima as a Public Health Control. Receiving Temperature, parasite destruction	Sanitation records	Calibration records	Equipment monitoring and maintenance records	Tempereture control records	Employee training records	Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current	Produptable RECORD CHECKLIST	ייצאמווקטן העסוקה אורוומטקה עופט ושוואונה ביצאמעמוקון. אוויר אמרו משונה אמחונו באווועה, ובטעוובע אוויר אמרוון	Required records available: shellstock tags, parasife destruction Time As a Public Health Control, required lags
								×	×	×	×	×	×	×	×		<u>.</u>	_
	٠					×	×	×			_		_					
	0	1 N	1 N	0	_				1			_						_
R= Repeat	COS= Corrected on Sight	N/A= Not Applicable	N/O= Not Observed	OUT= Out of Compliance	IN= In Compliance									_			+	_
Repeat Violation	ted on Sight	plicable	served	Compliance	pliance										no tag for ansul system and hood cleaning. Fire department noted this in past report. Email sent to Patrrick on this item.			

Games have concession and cook at the concession stand No retail store from cafeteria, a separate retail store from the school system Food Service Director Patrick Van Cott phone number 508-830-4474

suspension or revocation of the food establishment permit and cessation of food establishment operations, If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10)

Diagrams:

report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health, Failure to correct violations cited in this report may result in

Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code, This

Additional Notes:

calendar days of receipt of this order,

All noted violations taken care of some items on order. Hood still needs tag. Great job with addressing concerns by

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

	E-INSPECTION:] 30. Other	
	ays of receipt of this order		29. Special Requirements (590.009)	
	ted to the Board of Health		28. Poisonous or Toxic Materials (FC-7)(590.008)	\rightarrow
	t to a hearing. Your reques		27. Physical Facility (Fc-6)(590.007)	\dashv
	tablishment permit and ce ent operations. If aggrieve		26. Water, Plumbing and Waste (FC-5)(590.006)	
	s report may result in susp] 25. Equipment and Utensils (FC-4)(590.005)	\perp
	Board of Health. Failure t		24. Food and Food Protection (FC-3)(590.004)	
gent constitutes an	of Health member or its ag	py a Board	23. Management and Personnel (Fc-2)(590.003)	
	deral Food Code. This repo		Ļ	Of Health
	tems checked indicate vio		tely or within 90 days as determined by the Board	
	der for Correction: Based		h. Non-critical (N) violations must be corrected	of Health
	actors (Red Items 1-22):		tely or within 10 days as determined by the Board	sibəmmi
	orne Illnesses Interventio		Critical (C) violations marked must be corrected	(swə ₎ ı
pats	Violated Provisions Rel	Number of	ns Related to Good Retail Practices (Blue	Violatio
	seinosivbA nemuanoO to gn	112504 .22 ∐		
		CONSUMER A	Sood Hygienic Practices	
16	all tot Houseshart Loop Lone	noo 1 :17 🗆	Proper Adequate Handwashing	.01
(92H) SNOITAJU409 (9	ITS FOR HIGHLY SUSCEPTIBLE And Food Preparation for HS	REQUIREMEN	Food Contact Surfaces Cleaning and Sanitizing	.6 🗆
	As a Public Health Control	əmiT .0≤ 🗌	Separation/Segregation/Protection	.8 🔲
	nd Cold Holding	s toH .er □	NOITAMINATION FROM FROM FROM FROM FROM FROM FROM FROM	PROTEC
	би	ilooD .81 🗌	Conformance with Approved Procedures/HACCP Plans	.7 🗆
	Qnite	T7. Rehe	Tags/Records/Accuracy of Ingredient Statements	.9 🔲
	earuteraqmaT gni	☐ 16. Cook	Receiving/Condition	.2 🗌
ly Hazardous Foods)	Neitnet CONTROLS (Potential	RANDETAMIT	юм Арркоуер source Food and Water from Approved Source	
	Chemicals	oixoT .₹L 🗌	Personnel with Infections Restricted/Excluded	
	ved Food or Color Additives	nqqA .41 🗌	Reporting of Diseases by Food Employee and PIC	_
	FROM CHEMICALS	PROTECTION	EE HEALTH	_
	vash Facilities	bnsH.€f□	PIC Assigned / Knowledgeable / Duties	
spueH (mort nottenimatrico to notina	I.Z. Preve	OTECTION MANAGEMENT	
(8) 600.063 saanatawA na	agrany		as determined by the Board of Health.	Honor
		guire immediat	ons marked may pose an imminent health hazard and re	
(3) 600.009 (E)	Red Items) Anti-ch	Risk Factors	ons Related to Foodborne Illness Interventions and	Violatio
уои-сошbliance with:			•	violated
specific provision(s)	e(s) and a citation of	narrative pag	olation checked requires an explanation on the r	iv Hasa
Other	Permit No.	ini: Out:	or favor Leaves	Inspect
☐ General Complaint ☐ HACCP	☐ Bed & Breakfast	əmiT 'rı	in Charge (PIC) Lin morrie Alor C	Person
Suspect Illness	Terler 🔲	н∀ссь √и	mount & ruel	Owner
Date:	Mobile Temporary		900L 200-305 au	Telepho
Previous Inspection	Retail Residential Kitchen	Fisk _{l L}	1500) 1500 JUOI 010	Addres
Type of Inspection Noutine	Type of Operation(s) Food Service	Chul-Cl	100/12/11/ MUS HUPORTY (9	ЭшвИ
			ЕЗТАВСІЗНМЕИТ ІИЗРЕСТІОИ REPORT	
			รดิทเส ทุนๆ กาดวา เดา	IOISIAIG

Discu		Item No.
NO NO		Code Reference
Discussion wan Person in Charge:		C - Critical Item R - Red Item
Voluntary Compliance Re-inspection Scheduled Embargo	Henrice Hoo-440 british stud Terpent buter current out alleges Person Separate Person Science Person Science Person Science Person Science Person Site Pe	DESCRIPTION OF VIOLATION OF CORRECTION PLEASE PRINT CLEARLY
Employee Restriction / Exclusion Emergency Suspension Emergency Closure		
ction / pension		Date Verified

		_	2 x	nding, to prevent contamination	Proper equipmentutensils storage, handling, to prevent contamination	24
			ı ×	equipment clean	Nonfood-contact surfaces of utensils & equipment clean	23
Wiping cloths found on counters soiled not in sanitizer, Corrected.	×		2 ×	ulpment clean	Food-contact surfaces of utensils & equipment clean	22
			ω ×	d or, or in a san-hang solution	Wholag doths property stored clean and or, or in a santizing solution	21
COMMENTS	N/O N/A COS R	TUO	Points IN	ON	PROTECTION FROM CONTAMINATION	ITEM Pho
	1				7	
log lifled out at 200 ppm but no active sanitizer present in sink or sanitizer bottles	>		S)	Sanktation rise (to) water - chemical). Proper sanktation of took confact surfaces through temperature chemical contentialion exposure time for equipment and utensifs	Sandzahen rinse (not water - chemical) is exposure time for equipment and utensity	20
			2 ×	proport temperature	Wash and rinse water is clean, and al proper temperature	19
		_	1 ×	Tablewares and Equipment is pre-flushed, scraped, and scaked pnot to cleaning	Tablewares and Equipment is pre-flush-	18
need thermal strips for dishwasher,			×	Proper chemical lest luts, measuring devices for ph, thermal strips, and logs are present. Temperature and psi gauges are accurate.	Proper chemical lest luts, measuring de accurate	מ
		_	2	Dishwashing facilities approved design, adequately constructed, maintained, installed, localed	Dishwashing facilities approved design,	16
Need proper dunnage racks to replace wood pallets in the kitchen and walk in cooler, snack bar to keep food 6' off the floor and made of a non impervious, easily cleanable, durable surface		put	-	Nenfood-contact surfaces designed, constructed, maintained, installed, localed	Nonfood-contact surfaces designed, con	15
		_	2	nucted, maintained, installed, located	Food-contact surfaces designed, constructed, maintained, installed, located	14
COMMENTS	N/O N/A COS R	N TUO N	Points I	CONSTRUCTION & INSTALLATION	Photographs JEQUIPMENT & UTENSILS: OESIGN, CONSTRUCTION & INSTALLATION	HEM Phot
			,,	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons	Proper hair and beard restraints are	13
	×		LU Y	Proper saling tasing drinking. Good hygictic produces propor handwashing and glove changing abserved sinoung restricted	Je Proper saling lasting drinking Good h	12
Needs the written school policy.			w.	m poid, plesem: Propertise of reporting proper restriction & o-clisicalist soconations or a contract of soconations of the social socia	Thanagement Jeanemess written nedtro polic, present Proportion expenses or mouth observed	11
COMMENTS	N/O N/A COS R	N OUT N	Points I		Photographs EMPLOYEE HEALTH	ITEM Phot
	-	-	- x	SIME	some Anadord susuan Businades poor as no	15
			+	gethod denoral horace amount street	method properly fillward	4
designed for the intended use. No vegetable wash used			ы	a kana kana apatan muta sa di anana likasi mpanandan da kata sa mutan di dinanga.	vegetables	
Some food products stored on the floor or on improper shows detorate no			+	and protectivit during statage, prupituri on display, sets on & transportation, Found contenses stated off four "Clashing found and	Food protected during storage property	00
			×	od not reserved	Unwrapped or potentially hazardous food not reserved	7
		1	+	Hyed	Potentially hazardous food properly thawed	מ מ
			+	properly calibrated	Thermometers provided and accurate, properly calibrated	*
Section of the sectio		+	LL.	temperature ingrinometers provided	Adequate (30 his to mainlain product temperature attendences provided	4
FOODs were unable to maintain temperature because unlitting a hot holding equipment. Foods were in plastic containers placed in a metal pan on top oil a thin strip of reusable ice cobes, Manager will replace with metal containers submarged who an ice bath to maintain product temperature, and rotate into cold storage to maintain temperature control during lunches. Prottens ham 57.7, turkey 50.0, chicken all out of temperature, Food was discarded and will have new product tomorrow starting with the new routine.	•	w	سا			
				Potentially razaradysias face meets termperulivie requirements during star₄ge, prepuration, cooking, caurion, trokang, display service and transportsion	Potentially nazardous food meets temper service, and transportation	U.
COMMENTS	N/O N/A COS R	N TUD N	Points		Protegraphs FOOD PROTECTION	ITEM Phot
	-	*	Liu	e wholesome, manadulierated	Approved source for food, water and ice wholesome, nonadulteritied	7
COMMENTS	I/O N/A COS R	O/N TUO NI	Points		SOURCE OF FOOD	ITEM Phot
Reinspection Date: 1/29/2019		outh Schools nouth.k12.mi	κη of Plyn ιcoπ⊚ρίγι	Permit Holden: Town of Plymouth Schools stall Food 825; Milk 823 Copporate Email: Prancott@Dlymouth.k12.ma.us	Risk Category: High Jeense/Permit Number824 and 821 Food Establishment; Retall Food 825; Milk 823	Risk Category: High Ucense/Permit Nun
Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Compilaint, or Other	これなり	SECULO	Signature A	Signature of the control of the cont	Purpose of Inspection: Routine Type of Establishment: food Establishment	Purpose of Inspection: Routine Type of Establishment: food Es
illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.	1 19	de topes	by: Kimmade top	PIC Received by: Kimmajie topes	30/17	Phone: 508-224-7006 Last Insp. Date: 8/30/17
identified as the most prevalent contributing factors of foodborne	\	reialee	Inspection by: Marcia lee	Inspe	Pond Road	Address:490 Long Pond Road
Foodborne iliness risk factors are important practices or proceedures	DATE:1/22/19	Juno In; 12:01 Time Out:2:30	o fo: 12:01	I	FACILITY NAME: Plymouth South High School	ILITY NAME: 5

A Photographs A Photographs A Photographs				
Processor in control and control account and in the control account of the control account		P		51
Proviption in Control		anditions		50
Production of Control State (Control		2 ×		49
The course of the control and	COMMENTS	EQUIPMENT AND UTENSILS POINTS IN OUT N/O N/A COS	Photographs	TEM
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Included the control and the protect and the control of displaced and the control of the control		2	Ì	46
In contract in the productions are time in depretated and a significant interest and production and in mature was a consideration of the contract and in the contract		3 ×	I	45
In colors of an experimental action of supposed action of colors o	COMMENTS	RESPONSIBLE PERSON IN CHARGE POINTS IN OUT N/O N/A COS	Photographs	Mam
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Particle A control of a proposed country in proposed country in the control of proposed country in the country of the country		soms and equipment, laundry facilities by partition		43
Interpret Polymery & Displaces and the principle strongs in property with the property of the		1		42
Interest productions are consistent on physical colored at committed biomage. Processor of stages reprint a majorization colored at committed biomage. Processor of stages reprint a majorization controlled biomage. The processor of stages are controlled by the processor of stages are controlled by the processor of stages are controlled by the processor of stages are controlled by the processor of stages are controlled by the processor of stages are controlled by the processor of the processor of stages are controlled by the processor of the proces		Stores		4
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Protection Pro		1		99
Processor Plumbing services continued to provide of chamber states and pages services continued to a provide of chamber states and pages services continued to the program of the provide of chamber states and pages services continued to the program of the provided of chamber states and pages services continued to the program of the provided of chamber states and pages services continued to the program of the provided of chamber states and pages services continued to the program of the program		event candle light. Flutures properly shielded or use of shatter prood bulbs.		38
Particle striples and entire an approved an object of the minister deat 1		Wall & ceiling surfaces as required. Dusliess 1		37
Interest Continuents of Single Service anothers in provide adultion the Author (American Department Schrift (American Continuents) (American Department Schrift (American Continuents) (American Department Schrift (American Continuents) (American Department Schrift (American Continuents) (American Department Schrift (American Continuents) (American Department Schrift (American Continuents) (American Department Schrift (American Continuents) (American Department Schrift (American Continuents) (American		TBINEd as required, floor and wall juncture covered		36
Including service adulates are from an approved source the source, hardered approach for reuto of single service adulators fol of chamical storage The service of single service adulators for food of chamical storage The service of single service adulators for food of chamical storage The service of single service adulators for food of chamical storage The service of single service adulators for food of chamical storage The service of single service adulators for food of chamical storage The service of single service adulators for food of chamical storage The service of single service adulators for food of chamical storage The service of single service adulators for food of chamical storage The service of ser	COMMENTS	FLOORS, WALLS & CEILINGS Points IN OUT N/O N/A COS	Н	MEM
Receipted authorise entroit all approved source the storage. At the control of ingle service authorises approved of ingle service authorises for load or chamical storage. WATER SUPPLY & DISPOSAL Trailer supply is from all approved source and water supply in switching the possition with a population provided supply in switching the possition of Property in spicious of water water in approved disposal plants in approved disposal plants in approved disposal plants in approved disposal plants in approved disposal plants in approved disposal plants in approved disposal plants in approved disposal plants in approved disposal plants in approved disposalization water supply in switching plants in approved disposalization and supply in approved disposalization water suppl				1
Interestis continuentation Water supply & Disposal Foliage service continuers for load or chemical storage Water supply & Disposal Foliage service continuers for load or chemical storage Foliage supply & Disposal Foliage supply & D		ows, and other ottenings are protected to 8, in high entity by insects indentispects. To exidence of pexis present		35
Interest supply is from an approved source are slored; reading to strong an approved source and an approved source supply is sufficient for the operation with a personal proved source supply is sufficient for the operation was employed of approved source supply is sufficient for the operation was employed of approved source supply is sufficient for the operation was employed of approved source supply is sufficient for the operation was employed of approved source supply is sufficient for the operation was employed of approved source supply is sufficient for the operation was employed or chemical source for dropping founces, leaking pipes, improperly wasting pipes. **POLIMENG** **Coedion, installation, maintenance (le dropping founces, leaking pipes, improperly wasting pipes) **POLIMENG** **Coedion, installation, maintenance (le dropping founces, leaking pipes, improperly wasting pipes) **POLIMENG** **Coedion, installation, maintenance (le dropping founces, leaking pipes, improperly wasting pipes) **POLIMENG** **Coedion, installation, maintenance (le dropping founces, leaking pipes, improperly wasting pipes) **Polimeng founces, deaned, covered sanitary disposal leaking pipes, improperly wasting pipes) **Polimeng founces, deaned, covered sanitary disposal integrals, supplied with soap and towels in dispensers frands- **Total Coedion, installation, maintenance, leaking pipes, improperly wasting pipes **Total Coedion, installation, maintenance (leaking pipes, improperly wasting pipes) **Total Coedion, installation, maintenance (leaking pipes, improperly wasting pipes) **Total Coedion, installation, maintenance (leaking pipes, improperly wasting pipes) **Total Coedion, installation, maintenance (leaking pipes, improperly wasting pipes) **Total Coedion, installation, maintenance (leaking pipes, improperly wasting pipes) **Total Coedion, installation, maintenance (leaking pipes, improperly wasting pipes) **Total Coedion, installation, maintenance (leaking pipes, improperly wasting pipes) **Total Coe		is premises are free from trashing etc., tree of harbonages, Erceding places for rodents, insects, and other pests. Outside freeds, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled galon.		w 4
PROPERTY IN COST OF THE STATE AND SERVICE SERVICE AND SERVICE STATES OF SINGLE SERVICE CONTINUED SERVICE SERVICE AND SERVICE SERVICE AND SERVICE SERVICE CONTINUED SERVICE SER		eint covered frash recepticles present in adequate number, leak proot, insect/rodent proof, emplied with adequate frequency,		33
Interestic antides service and service and source are stored, instead on in all minimis trial. No results of single service and service and source are stored, instead of in all minimis trial. No results of single service and service and source and source and source and obspective and source and one of single service and source		FACILITY AND GROUNDS Points IN OUT N/O N/A COS	Photographs	ITEM
Single service anders are from an approved source the store, instead and disposed of in all mainter that 1		ucied, set dosing doors, fixtures in good repair, supplied with sough and lowels in dispensers' hand- red saminary dispoal receptible, handwash signage present faite fladilies have self-closing doors as where food is exposed to amborne contamination and are adequately separated from food 2		123
Single service autoes are from an approved source are stored, asset and approved on it all mainten that 1		· ·		31
Single service autoes are from an approved source are stored, used and disposed of in almannist trait 1	A Control of	LJ.		30
Isingle service added are from an approved source are stored, assert and approved of it all mainter that I x Recipits configuration. No re-use of single service and where for load or chemical storage WATER SUPPLY & DISPOSAL The supply is from an approved source supply is sufficient for the operations intended Sewage disposal approved Proper disposal of wasse water in approved disposal additional fine sign sinks) Sewage disposal approved Proper disposal of wasse water in approved disposal additional fine sign sinks) 3 x 3 x	CONTRACTOR	PLUMBING WT IN OUT N/O N/A COS Accellon, installation, maintenance (to dropping faucets, leaking pipes, improperly wasting pipes)	Photographs	Mari
Ising a service address are from an approved source are stored, used and disposed of in almanilist that I x are captile contained and approved source and one passed of in almanilist that I x are captiled source and water supply is sufficient for the operations with the operations with the operations with the operations with the operations with the operations with the operations of the operations with the operations with the operations with the operations with the operations with the operations with the operations with the operations with the operations with the operations with the operations with the operations with the operations with the operations with the operation with the operations with the operations with the operation with the operatio		3		28
Single service autoes are from an approved source the stores, handles, dispensed, used and disposed of in a mainter that I x no re-use of single service contaments for food or chemical storage WATER SUPPLY & DISPOSAL Points IN OUT N/O N/A COS	COMMENTS	Water supply is from an approved source and water supply is sufficient for the operations when the		27
No revuso of single service and approved source are stored, nanoued, dispensed, used and disposed on in a mainter trial. 1 No revuso of single service containers for lood of chemical storage.		WATER SUPPLY & DISPOSAL Points IN OUT N/O N/A COS	Photographs	Mari
single service and in an approved source are sloved, mandred, dispersor, used and dispessed of in a manner trial prevent's configuration.		1 1		26
		noted, dispensed, used and disposed of the manner that		25

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

					Ĭ											ITEM	K	ITEM							53	Mari	1	22	Mari
																Photographs		Photographs								Photographs			Photographs
Score: 96		Total Non-Compliant Observations	Non-Critical Items Observed (Primary Foundation, Core)	Critical Items Observed (Primary, Primary Foundation)	ITEMS OBSERVED	Inspection records (e.g. incoming product facility, production area)	Vanance request and approval. Turne as a Public Health Control Procedure	Pest control records	Required Logs, Time as a Pubtic Hualin Control, Receiving Temperature, parasite destruction	Sanifation records	Calibration records	Equipment monitoring and maintenance records	Temperature control records	Employee training records	Water quality and supply records grease frap cleaning record, ansul system cleaning records and tags current, hire extinguisher rags current	RECORD CHECKLIST	Required records available, shellstock tags, parasite destruction, Time As a Public Health Control, required logs	RECORDS	Anneales to teshaming to voluning a manuel eatily	Or and the state of the state o	O C Local ROLL Republican	A nii-C hoking	Compliance with variance/spec alized pracess/HACCP	Consumer Addison Posted	Allewen Ceptificate	CONFORMANCE WITH APPROVED PROCEDURES (WT 1 pt for all)		Hirm is currently licensed by the regulatory authority having jurisdiction	PROGRESS LICENSURE
						×				×	×	×	×	×			1 1	Points IN				+		1	2.0	Points IN		1 ×	Points
															•••			TUO		+	+			-		TUQ		_	OUT N/O
		4	ω	-		_	×				_			_			-	N/O N/A	-		-	-	×	24		N/O N/A		-	_
R-	COS= C	N/A= N	N/O= N	QUT= C	IN≃ II				_	_	_		_					(05		-	+					200			N/A COS
Repeat Violation	COS= Corrected on Sight	N/A= Not Applicable	N/O≃ Not Dbserved	OUT = Out of Compliance	IN - In Compliance				Done in house, no CPO - should have record in office of pest boxes users findings						No ansul system tag, no seciept for cleaning hood to soot, no grease trap second			R COMMENTS	Maintnenca has proceedure to clean, post policy for workers.							20			R

Additional Notes:

calendar days of receipt of this order.

Spoke about the new code and where to find the exclusions so in house procedure may be written by school system. Also, about diahreal and vomiting procedure to notify staff on what to do until the maintenace comes in to clean Manager very knowledgeable and does a good job some items for retraining as they are people issues. Facility is very clean and well mainteined. The hot holding unit is not utilized, perhaps another location might benefit from it and have a cold unit replacement.

Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This

report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment operations. If

aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10)

Duagrams.

			*						l	
Address	Address: 490 Lone Pond Road	Addity NAME: Plymouth South High School	incorntion by: Marria tea	ection by: Marris tee	Time Ou	12:55	DATE	DATE:2//19		foodborne illness risk factors are important practices or procedures
Phone: 50	Phone: 508-224-7006		Sig	Signature:						illness and/or injury. Public health interventions are control measures
Last Insp.	Last Insp. Date: 8/30/17	7	PICReceived by: Kimmarie Lopes	: Kimma	rie Lope	W				used to prevent such foodborne illness and/or injury.
Purpose o	Purpose of Inspection: Routine Type of Establishment: Food Sc	abblishment.	Signature: Nanagare Fmail: Planagarburg:	Signature:	auth ki	1				Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspert Illness Complaint or Other
Risk Category: High	ory: High		Permit Holder: Town of Plymouth Schools	of Plym	outh Sc	noois				Reinspection Date:
ucense/y	Crmit Number	COLUMN NAME OF THE PROPERTY OF	Corporate Email: Prancott@plymouth.k12.ma.us	occeptive	ymouth.k12	12.ma.u	5	3		-1/201/2019
1		Approved source for food, water, and see, who lesome, nanodulterated		ш		10,0		1	$\neg \vdash$	ACCOUNT TO THE PARTY OF THE PAR
١	١				ŀ	ł	Ì	Ì	1	
ПЕМ	Photographs	Photographs FOOD PROTECTION	Po	Points IN	TUO	Ž Z	N/0 N/	8	20	COMMENTS
w		Potentially hazzirdous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display		- 1					Т	Foods were unable to maintain temperature because utilizing a hot holding
		service, and transportation		_						equipment. Foods were in plastic containers placed in a metal pan on top of a thin
										strip of reusable ice cubes, invallager with replace with metal containers submerged into an ice bath to maintain product temperature, and rotate into cold storage to
							_			maintain temperature control during lunches, Protiens ham 57.7, turkey 60.0,
							_			chicken all out of temperature, Food was discarded and will have new product
				┝	Ĺ	t	t	t	T	tomorrow starting with the new routine.
4		And the state of the second se		╀	1	\dagger	t	t	T	
ď		Potentially hazardous food accounts thousand		۱ <u>-</u>	Ť	+	t	t	Ť	
7		Unwrapped or potentially hazardous food not reserved		, c	+	>	\dagger	†	†	
00		Food protected during storage, preparation, display, service & transportation, Food containers stored off floor. Washing fruits and	\neg	\dashv	\dashv	+	\forall		\dashv	Some food products stored on the floor or on improper shelves/storage not
٥		reading of bod and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate	+	×	1	\dagger	\dagger	t	1	designed for the intended use. No vegetable wash used, corrected
,		method on any followed	H	w	_	\vdash	H			
10		in use food dispensing utensits properly stored		1 ×	Ĺ	\vdash	r	r	П	
TEM	Photographs	EMPLOYEE HEALTH	[Po	Points IN	100	√N/C	N/0 N/A	80	20	COMMENTS
11		Nanagement awareness; written heelth policy present. Proper use of reporting, proper restriction & exclusion for reportable		× .	_	-			٦	Needs the written school policy
11		Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted	-	w K		×	7			
13		Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.		+	_	+	7	7	7	
				-	ł	ŀ	ŀ		7	
ПЕМ	Photographs	Photographs EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Po	Points IN	N OUT	⊺ N/O	N/A	SOS	20	COMMENTS
14		Food-contect eurfaces designed, constructed, maintained, Installed, located		2 ×	_					
5		Nonfloot-contact surfaces designed, constructed, malmaired, installed, located								Need proper dunnage racks to replace wood pallets in the kitchen and walk in cooler, snack bar to keep food 6" off the floor and made of a non impervious, easily
				-	 -	t	t	T	T	cleanable, durable surface.
10		Construction of the property o	-	×	1	+	t	t	T	
"		Proper criamical test kils, meesuning devices for pn, triermal strips, and logs are prosent. Temperature and pergadges ere		×	_	_	_	_		need thermal strips for dishwasher,
18		lablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.		1 ×	Ĺ		Н			
19		Wash and rinee water is clean, and at proper temperature		2 x	Ĥ	Н	Н			
20		Santization rinse (not water - chemical). Proper santization of lood contact surfaces through temperature, chomicel concentration, exposure time for equipment and utensits		×		_		×		log filled out at 200 ppm but no active sanitizer present in sink or sanitizer bottles Corrected
				1	4 I		11		Н	
TEM	Photographs		Po	Points IN	OUT	™/O	N/A	800	20	COMMENTS
12		Food-contact surfaces of itemsife & equipment clean		╀		t	╁	T	T	
23		Nonfood-contact surfaces of utensils & equipment clean,		- ^		\dagger	+	×	1	wilping cloths Johns on counters solled not in sanitizer, corrected.
24		Proper equipment/utensits storage, handling, to provent conternination.		+	^ ·	\dagger	†	†	T	
25		Single service articles are from an approved ecurce, are stored, handled, dispensed, used and disposed of in a manner thet	4	\dashv	+	+	7	_	7	
26		No re-use of single service containers for food or chemical storage.		\ \ \	+	\dagger	†	+	T	
				ŀ	ŀ	ł	ŀ	Ì	Ì	

ITEM Photographs CONFORMANCE WITH APPROVEO PROCEDURES (WT 1 pt for all)	ITEM Photographs LICENSURE firm is currorily iconsed by the regulatory authority having jurisdiction	maintained.			TEM Photographs EQUIPMENT AND UTENSILS	ш	TEM Photographs FOOD/COLOR ADDITIVES	н	TEM Photographs HIGHLY SUSCEPTABLE POPULATIONS		45 Certified Food Protection Manager	TEM Photographs BESPONSIBLE DEPSON IN CHARGE			42	cleaning supplies are used in a sefe. effe		Air quality and vertilation are adequate the andior other althorae substances	Adequete lighting provided for sufficient	Walls, ceilings, attached equipment, pro	36 Proper floor construction, proper floor covering instelled, floors graded with d	ITEM Photographs FLOORS, WALLS & CEILINGS	Doors, windows, end other openings ere	34 Outside premises are free from trash, etc areas (roeds, yards, disposel systems) p incineration	Sufficient covered trash recepticles press	ITEM Photographs FACILITY AND GROUNDS	naint-ii jiilg Jurvices, lovenieu s doors and doors do not open into eraes s food processing end storage areas		30 Fountainy instance prevening cases compound, back alphanage, because 31 Adequate handwashing facilities, easily accessible, designed, installed.		Photographs	28 pawaje dispusei approved in oper dispu
PROCEDURES (WIT 1 pt for all)	tory authority having jurisdiction.		instruments and controls used for measuring, regulating, or recording temperature, pH, ecidity, water ectivity, or other conditions or accounts and of the manning of the conditions are conditions or requirement. - The condition of the conditions and other devices for control of hazards are accurate and adoptions.	All utensis and equipment are claaned and samitized et intervals triet are frequent enough to avoid contemination of food products.		150d		s not offered	NS	PIC is knowledgeable and understands sanitary controls demonstrates competence				equipment, laundry facilities by partition.	Premises maintained free of litter, unnecessry items and articles, cleaning maintenance equipment properly stored.	misocticrides and redefficedes are used ano storeo so as to prevent contamination of food items. Designins, sannizers and orner cleaning supplies are used in a sets, effective menner, Hazardous materials are kept in their original conteiners and stored separatio from raw materials	Locker rooms, employee chenging areas, provided, located to prevent contamination of production areas, and used for storege of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	Air quality and ventilation are edequate to remove axcessive heat for equipment and rooms end prevent contamination by dust, and/or other atmome substances	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shetter prood bulbs.	Walls, cellings, attached equipment, properly constructed, good repair, clean, Wall & celling surfaces as required. Oustless clean, mobbods stand as handled	Proper floor construction, proper floor covering instelled, floors graded with drained as required, floor and wall juncture covered Flyors in proof repair and clean. Dustless cleaning methods used as needed.		Doors, windows, and other openings are protected to aliminate entry by insects, rodants/pasts. No evidence of pasts present	Outside premises are free from trash, etc., free of haborages, broeding places for cotents, insects, and other posts. Outside areas (roeds, yards, dispose) systems) provide adequate drainege end do not constitute a source of contamination. Controlled inclination	Sufficient covered trash recepticles present in adequate number, leak proof, insect/indent proof, emptiod with adequate frenuency clean		raint-duffly devices, device, covered semany dispose to optices, national signage present, foliet admines have semi-desirily doors and doors do not open into ereas where food is exposed to airbome confamination and lare adaquately separated from tood processing and storage areas	rollet facilities: property constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispensers/ hand-druing dearnes classory covered early and faceofficials handwash signers for the trailities have self-des	accessible, designed, installed.	Location, Installation, maintenance (le dripping faucets, leaking pipes, improperly wasting pipes).		annago ambower approved i tabor ambower or massa araser il approved malendamentalmes (in seeb annoch
Points IN	Points iN	1 ×	1		Points IN	3 ×	Paint	3 × 34		2 x	3 ×		x 1	1 ×	\dashv	3 ×	ge of 1 ×	st.	1 ×	<u>г</u>	ed 1 ×	Points IN	IJ	2 ×	2 ×	Paints IN	n 2 x		ω υ × ×	2 x	╢	-
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V/O N/A	N/O N/A	\vdash		1	2	14/0	z		N/G N/A		N/A				+							N/O N/A	Н			N/O N/A			1		N/O N/A	-
À 200	A COS R	F		- 8	2		A FOS B	8	+	П	5	3			7			H				A COS R	П			/A COS R			+		00S	\int
22	COMMENTS			COMMISSION							COMMENT											COMMENTS				2				COMMENTS		

2	S		10														ITEM Photographs RE	54 Ke	ITEM Photographs RE		F	ন	² n	Ar	Ô	D.	
STORE SO	Score: 98		Total Non-Compliant Observations	Non-Critical Items Observed (Primary Foundation, Core)	Critical Items Observed (Primary, Primary Foundation)	TEMS OBSERVED	Inspection records (e.g., Incoming product, facility, production area)	Venance request and epproval, Time as a Public Health Control Procedure	Pest control records	Required Logs; Time as a Public Health Control, Receiving Temperature, parasite destruction, Shellfish	Sanitation records	Calibration records	Equipment monitoring and maintenance records	Temperature control records	Employee treining records	Water quelity end supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current	RECORD CHECKLIST	required records available; shellstock tags, parasite destruction, time AS a Public Health Control, required logs	RECORDS		Procedures for responding to vomiting & diarrheal events	F.O.G. Local BOH Relation	Rmoking	Anti-Cholán	C hance with variance: alized process/HACCP	Consumer Advisory Posted	
							×		Н		×	×	×	×	×			-	Points		1	1	1	1	1	1	
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,		В	Z	Z	9	=	H		Н			L			L		H	ŀ	N/A COS		_	L	L	Н	+	+	
	R= Ren)S= Con	A= Not	0= Not	JT= Out	i= In C	F					H		_	L		H	\dagger	25	H	-	L	-	Н	+	+	
at violation	Repeat Violation	CDS= Corrected on Sight	N/A= Not Applicable	N/O= Not Observed	OUT= Out of Compliance	IN= In Compliance				Done in house, no CPO - should have record in office of pest boxes, issues, findings.						No ansul system tag, no reciept for cleaning hood to roof, no grease trap record			COMMENTS		Maintnenca has proceedure to clean, post policy for workers. Corrected.						

Manager wrote up Diahrreal and voiting procedure and posted it. Dunnage racks on order. Temperature solution everything noted in proper temp at this time.

Will follow up at next routine inspection. Great controls in place!

and have a cold unit replacement.

Spoke about the new code and where to find the exclusions so in house procedure may be written by school system Also, about diahreal and vorniting procedure to notify staff on what to do until the maintenace comes in to clean. Manager very knowledgeable and does a good job. some items for retraining as they are people issues. Facility is very clean and well maintained. The hot holding unit is not utilized, perhaps another location might benefit from it **Additional Notes:**

hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of recelpt of this order.

Diagrams:

suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in

	Town of
RETAIL FOOD INSPECTION FORM	† Plymouth Public Health Depar
	ment

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

der for Correction: Based on an inspection fems checked indicate violations of 105 CMR deral Food Code. This report, when signed below of Health member or its agent constitutes an Board of Health. Failure to correct violations report may result in suspension or revocation of sablishment permit and cessation of food ent operations. If aggrieved by this order, you not operations. If aggrieved by this order, you to a hearing. Your request must be in writing it to a hearing. Your request must be in writing asys of receipt of this order.	i ent, ysbot 6900.065 breo B s yd order of the cht ni betio eth from the ethologia maleildetee the sech imdue bas b Ot nidtiw	or within 90 days as determined by the Board Management and Personnel (FC-2)(590.003) Food and Food Protection (FC-3)(590.004) Equipment and Utensils (FC-4)(590.005) Water, Plumbing and Waste (FC-5)(590.006) Physical Facility (FC-5)(590.006) Physical Requirements (590.009) Special Requirements (590.009)	nediately 25	ıwı
Sactors (Red Items 1-22):	To Foodbo	sal (C) violations marked must be corrected or within 10 days as determined by the Board n-critical (N) violations must be corrected	yletsiben	ıwı
Violated Provisions Related	Number of	elated to Good Retail Practices (Blue	A anoitel	οiV
ravisanzy ng of Consumer Advisories	CONSUMER A	Hygienic Practices		_
98H rof noisesepara too H boo H bar	poo4 'LZ □	er Adequate Handwashing		
ITS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)		Contact Surfaces Cleaning and Sanitizing		_
lontroD Itael Health Control	əmiT .0S 🗌	ration/Segregation/Protection		_
nd Cold Holding	· 	FROM CONTAMINATION		
	ilooD .81 🗌	The contraction of the contracti	'	_
	- 17. Rehe	iving/Condition Records/Accuracy of Ingredient Statements		_
tature controls (Potentially Hazardous Foods) ing Temperatures		and Water from Approved Source	4. Food	
Shemicals	oixoT .3f □	APPROVED SOURCE		
sevitible Additives	naqdA .41 🔲	icting of Diseases by Food Employee and PIC panel with Infections Restricted/Excluded		_
FR DM CHEMICALS	ркотестіри		APLOYEE HE	_
wash Facilities	DasH .St 🗌	/ssigned / Knowledgeable / Duties		
ebneH mont notigentimetroo to notitue	12. Preve	TNEMBERMENT		_
Non-compliance with: (Ems) Anti-choking 590.009 (E)	narrative pag Risk Factors (on checked requires an explanation on the related to Foodborne Illness Interventions and residentions and residential by the Board of Health.	olations f olations f	οίν <u>Ιν</u> γ
Permit No.	ˈˈln: Out:	aren Koans	s bector	ıuı
☐ Bed & Breakfast ☐ General Complaint ☐ HACCP	ر Time	narge (PIC)		∌d
Temporary Due-operation Caterer Suspect Illness	HACCP Y/N	the and it is one	Winer T	O
Gesidential Kitchen Previous Inspection Mobile Date:	F6A6	REDIX 6121. 466 -808	ephone	ÐΤ
Food Service M Coutine Retail	(1)01 <u>(1)</u>	Land Local Acold of	dress (
Type of Operation(s) Type of Inspection	Date		О эше	₹N

		EORN 234A A M SIII KIN CO CHABILETOWN MA
Page of Ornges	MAX KARK HINT	PIC's Signature:
	Print: Karan Konna	Inspector's Signature: Vol.
	,	

Esta	blishment	Name: Plym	Establishment Name: Plymout & South High & bol Culingry Date: Page: 2 of	2
N.E	Code	C - Critical Item R - Red Item	DESCRIPTION OF WICH AFION LEARLY PLEASE PRINT CLEARLY	Date Verified
			Notes:	+
11			Au Stapp Erv. Sp. and Alvery more.	
			Terperture los daily	
			Seres unfine	
			Food Colesing -> CA	
			Start was whensed there on temp. charles.	
			menu -> arugy world.	
Disc	ussion With	Discussion With Person in Charge:	e: Corrective Action Required: D No D	Yes
			□ Voluntary Compliance □ Employee Restriction /	tion /
			□ Re-inspection Scheduled □ Emergency Suspension	ension
			Lembargo D	Эľе
			· Voluntary Disposal Other:	

Contairing	-	-		,			
COMMENTS	/A CUS	N/C	5	< 2	31002	Water supply is from an approved source end water supply is sufficient for the operations intended	
	202				Pain	Photographs WATER SUPPLY & DISPOSAL	ITEM Photogra
	-	-	Ĺ	×	_	THE PROPERTY OF THE PARTY OF TH	92
		+	İ			Vo re-use of single service containers for food or chemical storage	20
		4			_	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that	25
			2	×	2	Proper aquipment/utensits storage, handling, to prevent contamination	24
cooking line rear accumulated dust observed on back of cooking equipment				×	1	Nonlood-contact surfaces of utensits & equipment clean	23
Hood filters have accumulated dust			2	_	2	Food-contact surfaces of utensita & equipment clean.	22
Students observed using soiled wiping cloths left on prep surfaces to wipe food conta		L	W	r	w	Wishing cloths properly stored claen and dry or in a samitizing solution	21
COMMENTS	/A COS R	N/O N	TÜO	Z Z	Points	Photographs PROTECTION FROM CONTAMINATION	ITEM Photogr
	-	-	ľ	×	L	concentration exposure time for equipment and utensits.	22
						Sanitization rinse (not water - chemical) Proper sanitization of food contect surfaces through temperature, chemical	9
				×	2	Wash and rinse water is clean, and at proper temperatura	19
	*	_		1	12	Tablewares and Equipment is pre-flushed, screped, and soaked prior to cleaning	18
need log, all items are run through dishwasher except extra large	_			×	are 1	eroper chemical restricts, measuring devices for pri, mermai strips, and logs are present. Lemperature and psi gauges are accurate	17
		L		×	2	Disnwashing facilities approved design, adequately constructed, maintained, installed, located	16
		L		×	L	Nonlood-contact surfaces designed, constructed, maintained, installed, located	15
slicer noted to have meat debris				×	2	Food-contact surfaces designed, constructed, maintained, installed, located	14
COMMENTS	/A COS R	N/O N	TUO	z Z	Points	Photographs EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	ITEM Photogr
	-						
hair restraints			H		1	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	i
Students observed wearing jewelry including nose piercing jewelry, need proper	>	+		,			13
Two students observed drinking at hydration station but going back to work without				<	restricted	Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted	12
				×	3	ayas nosa or mouth observed	‡
COMMENIA	/A COS R	N/O	00	Z	Points	Management augrenoes. Proper lies of reporting proper restriction & exclusion for reportable dispasse. No displayment	-
presented upward to prevent contamination of food contact surfaces.		_	1-1		1	in use involusional vicinisis properly surrect	Ė
		-		×	w	method groberty followed	
	+	+		1,	+	Handling of food and ice minimized. No bare hand contract with ready-to-eat foods, proper utensis used, or approved alternate	9
	_	_		c	g fruits and	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor, Weshing fruits and	99
	_			×	2	Unwrapped or potentially hazardous food not reserved	7
	×	_			2	Potentially hazardous food proparly thawed.	6
		\downarrow		×	1	Thermometers provided and accurate, properly calibrated.	LTI
	+	4		×	u u	Adequate facilities to maintain product temperature, thermomaters provided	4
	_			×	play,	Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation	3
COMMENTS	/A COS R	N/O N	DUT	ις Σ	Points	Photographs FOOD PROTECTION	ITEM Photogra
	+			Ì			
Make sure to label RTE with date prepared and expiration date. Foods taken from master containers/boxes must have expiration date transferred. You have the right labels used on some items make sure uniform use of them.			—		d to identify	All foods must be stored in eir light, covered, labeled recepticiee designed for the intended use. Foods must be labeled to identify bood by common name, date of production; date of freezing, thawing, preparation, and expiration	2
				×	u	Approved source for rood, water, and itse, wholesome, nonadulicitated	ijesi
COMMENTS	/A COS R	N/O N	P P	Z	Points	Photographs SOURCE OF FOOO	ITEM Photogr
2/14/2019				Emall:	Corporate Email:	license/Permit Number:Food Establishment, Milk_expired	ense/Permit Nur
Reinspection Date:				older:	Permit Holder:		Risk Category: High
Suspect illness, Complaint, or Other		ma.us	uth k12	r@plymc	Managers Email: coconnor@plymouth k12.ma.us	tablishment	pe of Establishme
Types of Inspection: Routine Re-Inspection HACCP Pre-Operation				Te.	Signature		Purpose of Inspection: Routine
iliness and/or injury. Public health interventions are control measures)'Conno	Signature: v: Chef Chris (Signature: PIC Received by: Chef Chris O'Connor		Phone: S08-830-1036
identified as the most prevalent contributing factors of foodborne			Lee	y: Marci	Inspection by: Marcia Lee	and Road	Address: Long Pond Road
Foodborne illness risk factors are important practices or procedures	TE: 1/31/19	Time Out: 1:30 DA	Time Ou	10:45	Time in: 10:45	FACILITY NAME: Southside Fare (South High Gulinary School)	CILITY NAME: SO
			l				

	TEM		52	ITEM		51	50	49	ITEM	48	TEM	47	775	46	45	ITEM		1	42		41		8	39	38	37	36	ITEM	35		34	33	ITEM	I		32	31	30	ITEM	28
	Photographs			Phatographs					Photographs		Photographs		Photographs			Photographs												Photographs					Photographs						Photographs	
Consumer Advisory Posted Compliance with variance/specialized process/HACCP	Allement Certificate		Firm is currently icensed by the regulatory authority having jurisdiction.	LICENSURE	maintained	are accurate and adequalely maintained	instruments end controls used for measuring, regulating, or recording temperature, pH, ecidity, water activity, or other conditions	All utensits and equipment are cleaned and sanitized at intervals that are frequent arough to avoid contamination of food	EQUIPMENT AND UTENSILS	-cod dodines.approved and propeny used	Photographs FOOD/COLOR ADDITIVES	Pastuenzed bods used; prohibited loods not offered	S HIGHLA CHECEBLABLE BOOKING TONE	PIC is knowledgeable and understands sanitary controls demonstrates competence	Certified Food Protection Manager	Photographs RESPONSIBLE PERSON IN CHARGE		Solied linens properly etored	Separation of maintenance rooms and equipment, learners are the partition.	Separate from taw materials	cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored	employee personal riems, property equipped and property venturated. Dressing rooms ere maintained in good physical repeir, insectingles and mentalined in good physical repeir,	Locker rooms, employee changing areas, provided, located to prevent contermination of production areas, and used for storege of	Air quality and ventiletion are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust and or although substances.	Adequate I ghting provided for sufficient candle light. Fixtures properly shielded or use of shatter prood buibs	Walls, ceilings, attached equipment, property constructed, good repair, clean, Wall & ceiling surfaces as required. Dustless clean as mothods used as needed.		198	poors, windows, and other openings are producted to eliminate entry by insercis, codenis/pessis for extende of pessas present.	OCHEVALON.	Outside premises are free from trash, etc., free of harborages, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal eystems) provide edequate dreinage end do not constitute a source of contemnation. Controlled	Sufficeint covered trash recepticles present in adequate number, leak proof, insect/redent proof, empiled with edequate fre-usen	Photographs FACILITY AND GROUNDS	uted piecessijo dita sividab dieds	indirectlying devices, catalities, exercite sonitary telephone, indirected signage present, ruine, indirected a doors and doors do not open into areas where food is exposed to airborne confamination and are adequately separated from from monescing and officials alsees	Tollet facilities: properly constructed, sell closing doors, fixtures in good repair, supplied with soap and towels in Oispensers/	Adequate handwashing facilities, easily eccessible, designed, instelled	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperty wasting pipes) Plumbing installed preventing cross connection back siphonage backflow	Photographs PLUMBING	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (le stop sinks)
12	Points		1	Points	1	-	1	2	Points	14	Points	3	100	2	w	Points		۱-)	- h	- L		ler 1		1	1	12	4	Paints	3	2 ^	3	2	Paints	,	2	\dashv	w	w 2	WT	3
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	P		not on premises	R COMMENTS					COMMENTS		2	7	1		SevSale Susan Martin #14250078 exp. 10/6/1021; Christopher O'Connor .#10847031 exp.3/19/19	æ												COMMENTS					X						COMMENTS	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

1 k Polit	light street for woman first to consider t
	Policy needed for Emoloyee health (written)

Find Carcal BOH Resulting Witten halfn older present Witten halfn older present Frozechares for responding to vortiting & dautheal events Frozechares for res	I		Ann-Chigano
Wilder helph logic process We comply recent with helph logic process of Procedures for responding to vorniting & diamheal events Procedures for responding to vorniting & diamheal events Procedures for responding to vorniting & diamheal events RECORDS RECORDS CHECKLIST Water quality and supply records, greate trap cleaning record, areal system cleaning records and lags current. Fire with the process trap cleaning records and lags current. Fire with the process trap cleaning records. Employee training records Equipment proceduring and maintenance records Calibration records Required Logs, trans as a Public Health Control, Receiving Temperature, parasite destruction Pest control records Required Logs, trans as a Public Health Control Procedure Variance request and approved. Time as a Public Health Control Procedure Variance request and approved. Time as a Public Health Control Procedure ITEMS OBSERVED Critical Items Observed (Primary Foundation) Non-Critical Items Observed (Primary Foundation) Fortical Non-Compilant Observations Score: 88 Score: 88 Score: 88 Score: 88 Score the signed below of electronic mail by a Plymouth Public Health Coate (This Food Code: This Food Regulation / 2013 Federal Food and Directed Indicate world-nons of the Phymouth Board of Health Food Regulation / 2013 Federal Food and Directed Indicate world-nons of the Phymouth Board of Health Food Regulation / 2013 Federal Food and Directed Indicate World-nons of the Phymouth Public Health Ceath Destruction of the Phymouth Public Health Despiration for Directed Score and the procedure of the Phymouth Public Health Ceath Regulation / 2013 Federal Food and Directed Indicate World-nons of the Phymouth Public Health Ceath Destruction of the Phymouth Public Health Ceath Destruction of the Phymouth Public Health Ceath Destruction of the Phymouth Public Health Destruction of the Phymouth Public Health Destruction of the Phymouth Public Health Ceath Destruction of the Phymouth Public Health Destruction of the Phymouth Public Healt			ne e
Written helith, oblicy present Procedures for responding to vorniting & disurhed events Total Non-Complant No. No.			Local BOH Resulation
Procedures for responding to ventify & Edanhed events RECORDS Required records available; shellstock tags, agrastic destruction, Time As a Public Health Control, required logs Required records available; shellstock tags, agrastic destruction, Time As a Public Health Control, required logs Required for quality and supply records, greater trap cleaning record, ansul system cleaning records and tags ourrent, Five Equipment motion records Equipment motion foronds Equipment motion foronds Calibration records Calibration records Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction Past control records Variance request and approval, Time as a Public Health Control Procedure Inspection Critical Items Observed (Primary Foundation, 2019) TEMS OBSERVED Critical Items Observed (Primary Foundation, 2019) Total Non-Compliant Observed (Primary Foundation, 2019) Total Non-Compliant Observations Score: 88 Score: 88 Score: 88 Score: 89 Score Core (Past) Food Regulation / 2013 Federal Food and Drug Administration (PDa) Food Code. This Federal Food and Drug Administration (PDa) Food Code. This Federal Food and Drug Administration (PDa) Food Code. This Federal Food and Drug Administration (PDa) Food Code. This Federal Food and Drug Administration (PDa) Food Code. This Federal Food and Drug Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDa) Food Code. This Federal Food Administration (PDA) Food Code. This Federal			n health ≠olicy present
RECORDS Required Reservick available; shellstock trags, parasite destruction, Time As a Public Health Control, required logs RECORD CHECKLIST Wade quality and supply records, greates trap cleaning record, arread system cleaning records and lags ourrent, Fire admissible trade cleaning records Employee training records Equipment monitoring and maintenance records Sanitation records Required Logs, Time as a Public Health Control, Receiving Temperature, parasite destruction Page confrol records Variance request and approval. Time as a Public Health Control Procedure Inspection records (e.g., Incoming product, facility, production area) ITEMS DESERVED Critical items Observed (Primary, Primary Foundation) Non-Critical items Observed (Primary Foundation) Poper Control Service (Primary Foundation) OPFICUAL DRUER FOR CORRECTION: Based on an inspection roday, the items checked indicate violations of the Phymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Poblic Health Department inspector or report.			ures for responding to vomiting & diarrheal events
RECORDS Required feachts available; shellstock tags, parasite destruction. Time As a Public Health Control, required logs RECORD CHECKLIST RECORD CHECKLIST Water quality and supply records. Employee training records Enulproper training records Equipment morbioring and maintenance records Equipment morbioring and maintenance records Sanitation records Sanitation records Required Logs. Time as a Public Health Control, Receiving Temperature, parasite destruction Past control records Variance request and approval. Time as a Public Health Control Procedure Inscellon records leg Incoming product, facility, production records ITEMS OBSERVED Critical Items Observed (Primary Foundation, Core) Total Non-Compilant Observations Score: 88 Score: 88 Score: 88 Score: 88 Score: 10		l	
RECORD CHECKLIST Water quality and supply records, greate destruction, Time As a Public Health Control, required logs Water quality and supply records. Employee training records Temperature control records Calibration records Required Logs; Time as a Public Health Control, Receiving Temperature, parasite destruction Pest control records of g., incoming product, facility, production area) ITEMS OBSERVED Critical Items Observed (Primary Foundation) Non-Critical Items Observed (Primary Foundation, Cord) Total Non-Compliant Observations Score: 88 Score: 88 Score: 88 Score: 188 Score: 188 Score: 188 Score: 189 Score: 189 Score: 189 Score: 189 Score: 180	Mari	Photographs	RDS
Water quality and supply records, groase trap cleaning record, ansul system cleaning records and tags current, Fire water quality and supply records. Employee fraining records Employee training records Equipment monitoring and maintenance records Calibration records Santiation records Santiation records Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction Past control records Variance request and approval, Time as a Public Health Control, Receiving Temperature, parasite destruction Past control records (e.g., Incoming product, facility, production area) ITEMS DBSERVED Critical Items Observed (Primary Foundation) Non-Critical Items Observed (Primary Foundation, Core) Total Non-Compiliant Observed (Primary Foundation, Core) Score: 88 Score: 88 OFFICIAL DROER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Phymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or	<u>5</u> 2		ed records available; shellstock tags, parasite destruction. Time As a Public Health Control, required
× × × × × × ×	ITEM	Photographs	RD CHECKLIST
× × × × × ×			er quality and supply records, grease trap cleaning record, ansul system cleaning records and tags
× × × × × ×			ployee training records
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x x 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2			t control records
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			section records (e.g., incoming product, facility, production area)
			IS O8SERVED
			tical Items Observed (Primary, Primary Foundation)
			n-Critical Items Observed (Primary Foundation, Core)
Score: 88 OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or			Non-Compliant Observations
SCOPE: 88 OFFICIAL DRDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or			3
OFFICIAL DRDER FOR CDRRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or			u. 90
the statement of the statement of the former property of the former property of the statement of the stateme			NAL DRIBER FOR CORRECTION: Based on an inspection today, the items checked indicate with outh Board of Health Food Regulation / 2013 Federal Food Administration (FDA) Fi , when signed below or delivered using electronic mail, by a Plymouth public Health Denard

Additional Notes: The instructors were very knowledgable and observed giving good instruction to students. Some items noted are aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order. an anticpated learning curve but teachers have the skills to instill proper methods in students. Over all cleanliness people items that take time for novices to adopt proper practices. As this is a culinary program for students there is

Diagrams:

an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If

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OD IN	mouth Public Health [
NSPECTION FO	lic He
ON FOR	alth D
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	tment

Hood filters have accumulated dust observed on back of cooking equipment cooking line rear accumulated dust observed on back of cooking equipment A cos R	x	Water supply is from an approved source and water supply is sufficient for the operations intended	Water supply is from an approved source
200	100		
Hood filters have accumulated dust observed on back of cooking equipment cooking ine rear accumulated dust observed on back of cooking equipment	N OUT N/O N	Points	Photographs WATER SUPPLY & DISPOSAL
Hood filters have accumulated dust observed on back of cooking equipment cooking line rear accumulated dust observed on back of cooking equipment	,		
Hood filters have accumulated dust observed on back of cooking equipment cooking line rear accumulated dust observed on back of cooking equipment	× !		No re-use of single service containers for food or chemical storage.
Hood filters have accumulated dust control on back of cooking equipment	×	Single service afficies are from en epproved source, ere stored, hardled, dispensed, used and disposed of in a manner that prevents contamination	orevents contamination
Hood filters have accumulated dust cooking fine rear accumulated dust observed on back of cooking equipment	x 2	ng, to prevent contamination.	Proper equipment/utensils storage, handling, to prevent contamination.
Hood filters have accumulated dust	×	uspment clean,	Nonfood-contact surfaces of utensits & equipment clean,
	2	ment clean. 2	Food-contact surfaces of utensils & equipment clean
	×	ry or in a sanifizing solution 3	Wiping cloths properly stored clean and dry or in a sanitizing solution
A COS R COMMENTS	IN OUT N/O N/	Points	PROTECTION FROM CONTAMINATION
	×	nt and utensils	concentration, exposure time for equipment and utensils
		Sanifization rinse (hot water - chemical) Proper sanifization of food contact surfaces through temperature, chemical	Sanitization rinse (hot water - chemical)
	*	per temperature 2	Wash end rinse water is clean, and at proper temperature
	×		rablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.
need log, all items are run through dishwasher except extra large	*	Proper Chemical test Kits, measuring devices for pri, thermal sings, and logs are present Temperature end psi gauges are	accurate
	×	Ushwashing facilities approved design, adequately constructed, maintained, installed, located 2	Danwashing facilities approved design, a
	×	tructed, maintained, installed, located	Nonfood-contact surfaces designed, constructed, maintained, installed, located
	×	ted, maintained, installed, located	Food-contact surfaces designed, constructed, maintained, installed, located
A COS R COMMENTS	IN O'N TUO NI	NSTRUCTION & INSTALLATION Points	Photographs EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION
ridir estidirita	1	riopei nali ano pend restralins are worn currectly. Clean unitorins, kitchen writtes, and agrous.	riopei nan and beard restraints are v
Students observed wearing Jewelry including nose piercing Jewelry, need proper			
	ж	Good hygienic practices, proper handwashing and glove chenging observed, smoking restricted.	Proper eating, tasting, drinking Good hyp
	×	Management awareness. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from swes, nose, or mouth observed.	Management awareness. Proper use of eves nose or mouth observed
A COS R COMMENTS	IN OUT N/O N/	Points	Photographs EMPLOYEE HEALTH
	×	tored 1	In use food dispensing utensils property stored
	K	and outlined with Look To a to your proportion and waste, or opportion and enterinate	method propert followed
	×	on hand portract with roady to get foods propositionally lead as approved allowate.	ugrafables
		ervice & transportation. Food containers stored off floor, Washing fruits and	Food protected during storage, preparation
	× ,	l reserved	Unwrapped or potentially hazardous food not reserved
			Potentially hazardous food properly thawad
	×		Thermometers provided and accurate, properly calibrated.
	sc ,		Adequate facilities to maintain product temperature, thermometers provided
	×	bitentially hazardous tood meets temperature requirements during storage, preparation, cooking, cooling, holding, display,	Potentially hazardous tood meets temper
A COS R COMMENTS	IN OUT N/O N/	Points	Photographs FOOD PROTECTION
	×	All roods must be stored in air light, covered, labeled recepticles designed for the intended use. Hoods must be tabeled to identify took a common name date of production; date of freezing, thawing, properties and expiration.	All roods must be stored in air tight, cover food common name date of production
	×	wholesome, nonadulterated 3	Approved source for food, water end ice; wholesome, nonadulterated
A COS R COMMENTS	N OUT N/O N	Points	ITEM Photographs SOURCE OF FOOO
2/14/2019	Corporate Email:	Corpo	License/Permit Number:Food Establishment, Milk expired
Reinspection Date:	Permit Hotder:	Permi	Risk Category: High
	Managers Email: coconnor@plymouth.k12.ma.u	Mana	Type of Establishment: Food Establishment
	ure:	Signature	Purpose of Inspection: Reinspection
	PIC Received by: Chef Chris O'Connor	PIC R	Last Insp. Date:
illness and/or injury. Public health interventions are control measures	ure:	Signature	Phone: 508-830-1036
identified as the most prevalent contributing factors of foodborne	Inspection by: Marcia Lee	-	Address: Long Pond Road

No log posted last came Aug. 2018			TO SERVICE DE SERVICE	I	
		×	Smokine Salar Salar	Ì	ĺ
all recently certified not posted.		1	Anti-Cholein		
		×	Om lines with a second occasion of special control		
month as the management of and of their		×	Consumer A A Posted		
Barry Levy #268R313 exp 12/6/2021		×			S
	N/N N/N TUO	Points	Photographs CONFORMANCE WITH APPROVED PROCEDURES (WT 1 pt for all)	Photographs	TEM
ilot on premises	_		THE PROPERTY OF THE TOP CONTRACT AND THE PROPERTY OF THE PROPE		26
COMMENTS	OUT N/O N/A COS R	Points	CIVERPOUND	cinde standard	EM
			A JOSEPH AND PROPERTY.		
		1 ×	maintained.		¥
) <u>1</u>	are accurate and adequately mainfained		
		×	instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions		50
			All utensils and equipment are cleaned end senifized of intervals that are frequent enough to avoid contamination of food		49
COMMENTS	OUT N/O N/A COS R	Points IN	EQUIPMENT AND OTENSILS	Photographs	TEM
	×		Food additives approved and properly used		48
	OUT N/O N/A COS R	Points IN		Photographs	TEM
	-	H			
	OUT N/O N/A COS R	Points IN	Processors HIGHLY SUSCEPTABLE POPULATIONS Pasture/Zed Tools used: prohibited bods not offered	Photographs	ITEM
		2 ×	PIC is knowledgeable and understands sanitary controls demonstrates competence		46
SevSafe Susan Martin #142S0078 exp. 10/6/1021; Christopher O'Connor #10847031 exp 3/19/19		×	Certified Food Protection Manager		45
COMMENTS	OUT N/O N/A COS R	Points IN	RGE	Photographs	MEM
		×	Solid linears properly stored		#
		×	separation of maintenance mounts and equipment, reunting facilities by partition.		43
		×	Premises maintained free of litter, unnecessary items and articles, cleaning meintenence equipment properly stored,		42
		ندا ×	inspectiones and indefinitions are used and stored so as to prevent contamination of lood items. Outergents, samitizes and other cleaning supplies are used in a safe, effective manner, Hazardous materials are kept in their original containers and stored separate from raw materials.		41
		×	Locker rooms, employee changing areas, provided, located to prevent contamination of production erees, and used for storage of employee personal items, properly equipped and properly ventileted. Dressing rooms are maintained in good physical repeir,		8
		×	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other authoring substances.		39
		×	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter prood bulbs.		38
		×	Walls, cellings, atlached equipment, properly constructed, good repair, cleen, Wall & celling surfaces as required. Dustioss steamin, method, used as needed		37
		1 ×	Proper floor construction, proper floor covening installed, floors graded with drained as required, floor end wall juncture covered. Floors in Load repair and clean. Dustless dearing methods used as needed.		36
COMMENTS	OUT N/O N/A COS R	Points IN	FLOORS, WALLS & CEILINGS	Photographs	TEM
	-	Х	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present		35
		\vdash	Outside premises are free from trash, etc. free of harborages, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide edequate drainage and do not constitute a source of contemination. Controlled notheration.		34
		2 x	Sufficent covered trash recepticles present in adequate number, leak proof, insect/rodent proof, emptied with adequate he usend clean		33
	OUT N/O N/A COS R	Points IN		Photographs	MELL
		2 ×	food of costs of shortup areas		I
			Tollet facilities: properly constructed, self closing dover, fixtures in good repair, supplied with seep and towers in dispensers/ hand-dlying devices, clearred, covered sanitary disposal receptices, handwars signege present. Tollet facilities have self-closing doors and doors do not open into arress where food its exposed to airborne contramination and ere edequately septerated from		32
		×	Adequate handwashing facilities, easily accessible, designed, installed		31
		Н	Plumbing installed preventing cross connection, back siphonage, backflow		30
	14/0	×	stallation, maintenance (ie dripping faucets, leeking pipes, improperly wasting pipes).		29
COMMENTS	1	NI TW	Photographs DI UNEING	Photograph	Man

Town of Plymouth Public Health Department

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															Photographs		Photographs			ľ
	Total Non-Compliant Observations	Non-Critical Items Observed (Primary Foundation, Core)	Critical Items Observed (Primary, Primary Foundation)	ITEMS OBSERVED	Inspection records (e.g., incoming product, facility, production area)	Variance request and approval. Time as a Public Health Control Procedure	Pest control records	Required Logs: Time as a Public Health Control. Receiving Temperature, parasite destruction	Sanitetton records	Calibration records	Equipment monitoring and maintenance records	Temperature control records	Employee training records	Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current. Fire extinguisher tags current.	Photographs RECORD CHECKLIST	Required records available; shellstock tags, parasite destruction, I time As a Public Health Control, required tags	Photographs RECORDS	Procedures for responding to vomiting & diarrheal events	Writen health is key	RETAIL FOOD INSPECTION FORM
																-	Points	Ŀ	1	NSPECTO
					×		×	×	×	×	×		×	×	Ц	×	Z	×		ON FO
					L	L	_	L	L	L	L	μà		Н	Н	-	OUT N	F	×	R
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= Correc	Not A	= Not O	= Out of	in Con													Z			ì
COS= Corrected on Sight	N/A= Not Applicable	N/O= Not Observed	OUT= Out of Compliance	N= In Compliance			Need mare information		Need log	need log		NEED COOKING AND COOLING LOGS, RECEIVING LOGS					COMMENTS	Using same one developed by Kimmarie	Policy needed for Employee h. aith (written)	

Additional Notes: The critical violations have ceased at the time of visit. Several items corrected. Will return to see hood cleaning and last few items corrected The instructors were very knowledgable and observed giving good instruction to students. Some items noted are people items that take time for novices to adopt proper practices. As this is a culinary program for students there is an anticpated learning curve but teachers have the skills to instill proper methods in students. Over all cleanliness aggrieved by this order, you have a right to a hearing with the Board of Health, Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order. suspension or revocation of the food establishment permit and cessation of food establishment operations. If an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in

Diagrams:

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate wolations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mall, by a Plymouth Public Health Department inspector or

R= Repeat Violation

Score: 95

		×	Location, Installation, maintenance (le dripping feucets, leaking pipes, improperly wasting pipes)	Location, Insta	29
COMMENTS	OUT N/O N/A COS R	1		Photographs PLUMBING	Mali
		×	Sewage disposal eponoved. Proper disposal of waste water in approved disposalfacilities (to stop sinks).	Sewage dispo-	28
COMMENTS		×		Water supply	27
	OUT N/O N/A COS R	Points IN		MATER SUP	EN
		7			T
		×	to re-use of single service contains for rood of cheffical storage.	No io-use of s	26
		╀		No reuse of single sen	
			Single service articles ere from an approved source, are stored, handled, dispensed, used and disposed of in a manner that	Single service	25
		2 ×	Proper equipment/utensils etorage, handling, to prevent contamination,	Proper equipm	24
		×	Nonbod-contact surfaces of utensils & equipment cleen	Nonbad-contz	23
		×	Food-conflact surfaces of utonails & equipment clean.	Food-contact t	22
		- 1	Wishing cloths properly stored clean and dry or in a sanutzing solution.	Wiping cloths	21
COMMENTS	OUT N/O N/A COS R	Points IN	PROTECTION FROM CONTAMINATION	Photographs PROTECTION	ITEM
		,	the country of a present that other sing	An an annual to the state of th	
		_	Sanitzation raise (not water - chemical) Proper sanitization of food contact surfaces through temperature, chemical	Sanitization or	20
		2 ×		Wash and rins	19
			Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	l'ablewares er	18
		×	Proper chemical test kits, measuring devices for ph, thermal strips, and loge are present. I emperature and psi geuges are ecourate.	eccurate	17
		×	Dishweshing facilities approved design, adequately constructed, maintained, installed, located 2	Dishwesning h	16
		×		Nontrod-conta	15
		×	Food-contact surfaces designed, constructed, maintained, installed, located	Food-contact :	ŭ
COMMENTS	OUT N/O N/A COS R	Points IN	EQUIPMENT & UTENSILS: DESIGN.CONSTRUCTION & INSTALLATION	Photographs EQUIPMENT	ITEM
			Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	Proper hair a	23
		×	Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted.	Proper eating.	17
		×	routh observed	eves nose or	:
The state of the s	14/0	12	ss. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from	-	11
COMMENTS	OUT N/O N/A MOS R	ž		Photographs EMPLOYEE HEALTH	Mari
		ŀ			
		+	ansils properly stored	in use food dispensing ul	6
		×	Handling of food and ice minimized. No bare hand contact with ready-to-eat loods, proper utensils used, or approved atternate and increased followed.	Handling of foo	9
		×	rood protested during storage, preparation, display, service a transportation Food containers stored on boor, washing truits and 2	Food protected	ts:
		2 x	Unwrapped or potentially hazzardous food not reserved	Unwrapped or	7
	×		Potentially hazardous food properly thawed.	Potentially haz	60
		×	Thermometers provided and accurate, properly calibrated.	Themomoral	5
		3 x	Adequate facilities to meintain product temperature, thermometers provided	Adequate facil	4
		×	Potentiarly nazardous food meets temperature requirements duning storage, preparation, cooking, cooling, notding, display. 3	sorvice and to	W
COMMENTS	OUT N/O N/A COS R	Points IN		Photographs FOOD PROTECTION	Mati
		-	TOTAL OF PRODUCTION TOTAL OF THE PRODUCTION OF T	0.000	
		×	All boots must be stored in air tight, covered, labeled receptuales designed for the intended use. Foods must be labeled to identify food by common pages did of femiliary and by the labeled to identify the common pages of the property of the common pages of the common pages.	All foods must	2
		×	Approved source for food, water, and ice; wholesome, nenadulterated	Approved soul	<u></u>
COMMENTS	OUT NO NA COS R	Points IN		Photographs SOURCE OF FOOD	Mari
2/14/2019		Emall:	0	license Permit Number:Food Establishment , Milk expired	License Pen
Reinspection Date:		older:		v: Hileh	Risk Category: High
Suspect illness. Complaint, or Other		r@plymal	ent Managers finallt coconnor@plymouth k12. ma us	Type of Establishment: Food Establishment	Type of Esta
Types of Inchestion: Bouting Re-Inchestion HACCE Brackets	Coming	יוויס.	Constitute of Collision	e.	Burnata of her
Illness and/or injury. Public health interventions are control measures		Signature:	Si Berginad hu	30-1036	Phone: SOB-830-1036
identified as the most prevalent contributing factors of foodborne		ry: Marcia	Insp	Address: Long Pond Road	Address: Lo
Foodborne iliness risk factors are important practices or procedures	Time Out: 1:00 DATE: 2/14/19	Time (n: 12:00		FACILITY NAME: Southside Fare (South High Culinary School)	FACILITY NA

							53	ITEM		52	ITEM	Н	,	2	50	49	ITEM			ITEM	4,7	AZ		46	43	_	1	44	43	42	41		40	39	38	37	35	TEM		35		34	£8	ITEM			32	31	30
200013	Phoce	10.0	Smoking	Anti-C	Contro	Consu	Allere	Photographs CONF		Firm is	Photographs LICENSURE		maintained	are ac	instru	all utens products	Photographs EQUI		Food	Photographs FOOD		Pactu		PICIS	Contra	Photographs RESP		Seiled	Separ	Premis	deenii	emplo	Lacke	and/or	Adequ	clean	Floors	Photographs FLOO		Doors	areas (road	Outsid	Suffice	Photographs FACIL		doors	Tollet	Adequ	
Enovolutes to Leafontmill or somming or martingal escitivs	Procedures for recognition to contitue & distributed excepts	C. C. Local HOH Regulation	rine.	Anti-Chokin.	Compliance with variance/specializedocess/HACCP	Cansumer Advisory Posted	Allersen Certificate	CONFORMANCE WITH APPROVED PROCEDURES (WT 1 pt for all)		rirm is currently licensed by the regulatory euthority having jurisdiction.	NSURE		ained.	are accurate and adequate. maintained	instruments end controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions	All tilensits and equipment are disented and sandtzed at intervals that are frequent enough to avoid contamination of bod originals	EQUIPMENT AND UTENSILS		Food additives approved and properly used	Photographs FOODICOLOR ADOITIVES	DESIGNATION OF THE PROPERTY OF	Pasting and used in maintied thousand offered	NV CHOPTETATI T BONI I A TOMO	PIC is knowledgeable and understands sanitary controls demonstrates competence	CONTINUE FOLLY TURBURNI MATINGER	RESPONSIBLE PERSON IN CHARGE		Seiled linens properly stored.	Seperation of maintenance rooms and equipment, laundry facilities by partition.	Premises mainteined free of litter, unnecesary items and articles, cleaning maintenance equipment properly stored,	leening supplies are used in a sele, effective manner. Hezardous materiels are kept in their original containers and stored separate from raw materials.	employee personal items, properly equipped and properly ventilated. Oressing rooms are maintained in good physical repair,	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of	Air quality and ventilation are adequate to remove excessive heat for equipment and nooms and prevent contamination by dust, and/or other airbone, substances	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs	Walls, ceilings, attached equipment, properly constructed, good repair, claan. Well & ceiling surfeces as required. Dustiess also methods used as needed.	Floors to conditional, proper that covering installed, floors gladed with relating as required, more drivers provided.	PLOORS, MALLS & CEILINGS		Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	areas (mads, yerds, disposal systems) provide adequate drainage and do not constitute a source of contamination. Comtrolled inclineration.	Outside premises are free from trash, etc., free of harboreges, breeding pleces for rodents, insects, and other pests. Outside	Sufficeint covered trash recepticles present in edequate number, leak proof, insect/rodent proof, emptied with adequate	FACILITY AND GROUNDS		hand-drying devices, cleaned, covered sentiery disposi recepticle, hendwash aignage present. Toilet facilitias hava self-closing doors and doors do not open into areas where food is exposed to althorne contamination and are adequately separated from text process.	Tollet facilities; properly constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispensers/	Adequate handwashing facilities, easily accessible, designed, instelled.	Plumbing installed preventing cross connection, back siphonage, backbow.
1	-	-		-	-	-	-	Points		1	Points		1	-	,	2	Points		_	Points	,	~ 2		_	w	Points	1	1]	1	₽	w	н		1	1	ь	ы	Points		3	2		2	Points		7		ω (لدا
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\vdash	+	H	-	H	-	-	-	OUT N/O		H	UT N/O			+	\dashv	_	O/N TUG			UT N/O	ŀ	19/0		H		OUT N/C		F		\forall		+		_	\vdash			001 N/C		Н		+		JT N/O	ŀ		+	+	-
	\dagger	t	T				t	N/A			N/A			†			N/N	lì	×	N/A	\mid	2/2		r		N/O N/A						<u> </u>		_				N/O N/A		H		1		N/A	ľ		7	+	_
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							3arn Levv. #2688313 exp. 12/6/2021			not on premises	COMMENTS						COMMENTS								Sexpare Susan Martin #14250078 exp_10/6/1021; Christopher O'Connor #10847031 exp 3/19/19	COMMENTS												COMMENTS											

R	Required records available; shellstock tags, parasite destruction, I ime As a Public Health Control, required logs	1 1					
Photographs R	Photographs RECORD CHECKLIST	_				-	
	Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current. Fire	×	*				
	Employee training records	×	_		-	+	
	Temperature control records	_	1		-	NEED	NEED COOKING AND COOLING LOGS, RECEIVING LOGS
	Equipment monitoring and mailtenance records	×	*				
	Calibration records	×	_			need log	OH C
	Sanitation records	×	* -			Need log	log
	Required Logs: Time as a Public Health Control. Receiving Temperature, parasite destruction	×		_	_		
	Pest control records	×	_			Need	Need more information
	Vanance request and approval, Time as a Public Health Control Procedure			×	_		
	Inspection records (e.g., Incoming product, facility, production area)		×				
	ITEMS OBSERVED				IN- In	IN≃ In Compliance	'n
	Critical Items Observed (Primary Primary Foundation)			O	0UT= 0u	OUT= Out of Compliance	liance
	Non-Critical Items Observed (Primary Foundation, Core)			0	N/O= No	N/O= Not Observed	۵.
7	Total Nan-Compliant Observations			0	N/A= No	N/A= Not Applicable	-0
					COS= Co	COS= Corrected on Sight	Sight
	Score: 100				R= Re	R= Repeat Violation	tion

Additional Notes: The instructors were very knowledgable and observed giving good instruction to students. Some items noted are people items that take time for novices to adopt proper practices. As this is a culinary program for students there is an anticpated learning curve but teachers have the skills to instill proper methods in students. Over all cleanliness was good.

Diagrams:

calendar days of recelpt of this order.

report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations, if aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10)

All items corrected for reinspection

Reading April Property of the Control of the Contro	Identified as the most prevalent contributing factors of procedures identified as the most prevalent contributing factors of foodborne liliness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/7/2019 COMMENTS COMMENTS COMMENTS COMMENTS COMMENTS COMMENTS COMMENTS
Signature: Signature: Pic Received by: boxold Maggiant Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Signature: Managers Email: data debt boxold Maggiant Promit Index of Congruence Email: UNI ON INTO INTO INTO INTO INTO INTO INTO	iliness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Reinspection Date: 2/7/2019 COMMENTS COMMENTS COMMENTS COMMENTS COMMENTS COMMENTS COMMENTS COMMENTS
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Parnit Hober- Food Establishment 826, Milk 827 Corporate Email: M FILE Corporate Email: M FILE Corporate Email: M FILE Points IN OUT N/O N/A COS R Approved source for local, water, and feer, wholescene, included and many land elect wholescene, included and contract the intended use, Foods must be liabeled to identify 1 x	Reinspection Date: 2/7/2019 COMMENTS COMMENTS COMMENTS COMMENTS COMMENTS COMMENTS
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Adequate in Endings for maintain product temperature, hermoments provided 3 x 1 x 1 x 1 x 1 x 1 x 1 x 1 x 1 x 1 x	No wash used for fresh fruit and vegetables. COMMENTS
Theirmonetors provided and eccurate, property calibrated. Proterinity hazardous food property thawad. Investigation of protected during storage, preparation, display, service & transportation Food containers stored off floor Washing faults and 2 x contained of protected during storage, preparation, display, service & transportation Food containers stored off floor Washing faults and 2 x contained of protected during storage, preparation, display, service & transportation Food containers stored off floor Washing faults and 2 x contained and food interested foods, proper utentitis used, or approved alternate floor washing and doctard with ready-to-eart foods, proper utentitis used, or approved alternate floor washing and approved alternate floor washing and approved alternate floor from the property stored floor experit floors. The floor floor washing floor from the floor floor washing floor from the floor floor floor washing floor floor floor washing floor floor floor floor washing floor floor floor floor washing floor floor floor floor washing floor floor floor floor washing floor floo	No wash used for fresh fruit and vegetables. COMMENTS
Potentially hazardous food properly thaward. In unwrapped or potentially nazardous food but reserved Food protected during storage, preparation, display, service & transportation Food containers stored off floor Washing fulls and vagatables. Food protected during storage, preparation, display, service & transportation Food containers stored off floor Washing fulls and vagatables. Food protected during storage, preparation, display, service & transportation Food containers stored off floor Washing fulls and vagatables. Food and lice minimized. No bare hand contact with ready-to-eat foods, proper utensits used, or approved alternate and proved in the food deparating density properly stored. Food and deparating density protection of the	No wash used for fresh fruit and vegetables. COMMENTS
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Handling of bod and loc minimized. No bare hand contact with ready-to-eat foods, proper utensits used, or approved alternate 3 x 1 x 1 x 1 x 1 x 1 x 1 x 1 x 1 x 1 x	COMMENTS
In use food dispersing utorests properly stored Procedure Proper Pro	COMMENTS
Proper earling, draking Good hygienic practices, proper handwashing and glove changing observed, smoking restriction 8 x	COMMENTS
Vanagement awareness; written health policy present Proper use of reporting, proper restriction & exclusion for reportable dealers. No discharge interesting contents are worn correctly, clean uniforms, kitchen whites, and aprons. Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons. 1 x Proper hair a UTENSILS: DESIGN.CONSTRUCTION & INSTALLATION Pood-contact surfaces designed, constructed, maintained, installed, located Nonfood-contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities approved design, adaquately constructed, maintained, installed, located	COMMITTAL
Access to the control of the control	
Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons. 1 x Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons. 1 x 1 x 1 x 2 x Nonline of content a UTENSILS: DESIGN.CONSTRUCTION & INSTALLATION Pood-context surfaces designed, constructed, maintained, installed, located 2 x Nonline of content a uniformation of constructed, maintained, installed, located 1 1 Obstwashing facilities approved design, adequately constructed, maintained, installed, located	
Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons. 1 k II k III k	
Points IN OUT N/O N/A COS R Podd-contact surfaces designed, constructed, maintained, installed, located Nonfood-contact surfaces designed, constructed, maintained, installed, located Oishwashing facilities approved dasign, adaquately constructed, maintained, installed, located	
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Nonfood-comact surfaces designed, constructed, maintained, installed, located Dishwashing facilities approved design, adequately constructed, meintained, installed, located	COMMITME
Dishwashing facilities approved design, adequately construded, meintained, installed, located	
Olshwashing facilities approved design, adequately constructed, meintained, installed, located	Bare wood storage shelves need sealing. All shelves must be made of nonimpervious, easily cleanable, smooth surfaces.
	The dishwash machine needs to have the leaking pressure relief valve replaced. Water is dripping on the floor PSI gauge is not working
18 Teblewares and Equipment is pre-flushed, screped, and soaked prior to cleaning	
Wash and ritrae water is clean, and et proper temperature	Rinse water at 3 Bay sink is tested at 50F. For hookup of deemer system. May be
2 x installed without a plumber.	installed without a plumber.
Sanitization rings (not water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, a vice time for equipment and intensits.	
ITEM PROTECTION FROM CONTAMINATION POINTS IN DUT N/O N/A COS R	COMMENTS
Wiping cloths properly stored clean and dry or in a sanitizing solution	The dishwasher should not wipe clean wares with wiping cloth. Observed
22 Food-contact surfaces of viannestic returns some clean.	distinuation wiping solied rights on cloth and wiping wates.
Nonfood-contact surfaces of utensils & equipment clean.	
Proper aquipment/utensits storage, handling, to prevent contamination	
Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that	
26 No re-use of single service containers for food or chemical storage.	

COMMENTS	N/A	×	Firm is currently licensed by the regulatory authority having jurisdiction.	٠.	52
P. A. B. B. F. F. F. F. F. F. F. F. F. F. F. F. F.	N/O N/A COS	_	LICENSURE	Photographs L)	TEM
		×	П	3	;
		×	are accurate and accounting maintained Lead accurate and accounting maintained the and other devices for control of hazards are accurate and adequately	O	2
			uring, regulating, or recording temperature, pH, acidity, water activity, or other conditions	in:	50
		×	All trensils and equipment ere cleaned and santized at intervals that ere frequent enough to avoid contamination of tood products 2.	2	49
COMMENTS	OUT N/O N/A COS R	Ē	EQUIPMENT AND UTENSILS Points	Photographs (E)	ITEM
	,	-			
	×	:	d propeny used	٠.	48
	OUT N/O N/A COS R	Z	FOOD/COLOR ADDITIVES	Photographs FC	IEM
		×	Pastuerized foods used, prohibited foods not offered	70	47
	OUT N/O N/A COS R	厂	HIGHLY SUSCEPTABLE POPULATIONS Points	Photographs H	ITEM
		×	rstands sanitary controls demonstrates competence	P	46
COMMENTS	OUT N/O N/A COS R	× z	Certified Food Protection Manager	Company	45
		4			T
	_	×	Soiled linena properly stored	50	ŝ
		×	coms end equipment, laundry facilities by partition.	Se	43
		×	Promises maintained tree of litter, unnecesary items end articles, cleaning maintenance equipment properly stored,	17	42
		×	cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored 3	940	
		,	other	in s	41
		ĸ	Locker rooms, employee changing areas, provided, located to prevent contemination of production areas, end used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good bitwical received.	9 6	ŧ
		×	and quality and verification are exequencial introve excessive freet for equipment and rooms and prevent communication by uses,	19 2	3
Light shields need cleaning of mold		×	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of sharter prood bulbs 1	Ac	38
Clean walls of condensation freeze.	1		wals, cerings, attached equipment, properly constructed, good repair, cleen, wall & cering surfaces as required. Justiess 1	0,40	37
		×	Proper floor construction, proper floor covering installed, flours graded with dreined as required, floor and well juncture covered. 1. Poors in load reliant case of case of carring methods used as needed.	- P	36
COMMENTS	OUT N/O N/A COS R	Ξ	FLOORS, WALLS & CEILINGS Points	Photographs (FL	Mali
		ж	23		1
		×	areas (reads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled continued and other constitutes are projected to attribute a source of contamination.	ar	
		×	obern. Obern Complete and free from the beautiful advanced the destriction of the mediate inserts and other note of the destriction of the destri	0 6 6	2 2
	OUT N/O N/A COS R	ž	FACILITY AND GROUNDS Points	Photographs F.J.	ITEM
		×	To lief facilities: properly constructed, self closing doors, fictures in good repair, supplied with soop and towels in dispensers/ hand- driying devices; cleaned, covered sentlary dispoel recepticle, handwesh signege present. To lief facilities have self-docsing doors and doors do not open into eneas where food is exposed to airborne contamination and ere adequately separated from food processing and storage areas.	To are	32
Handwash sinks in the dishwash room had a spray resting in the sink and a dunnage rack in front of the other. Corrected.	ж	×	Adequate hendwashing fecilities, easily accessible, designad, installed.	A _C	31
		×		Fed.	30
		4	stallation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pipes)		29
COMMENTS	DUT N/O N/A COS B	N	PLUMBING	Photographs PL	Mal
		×	Sewege disposal approved. Proper disposal of waste water in approved disposaliacilities (ie slop sinks)	Se	2.8
COMMENTS		_	id source and weter supply is sufficient for the operations intended.	VV	27
	OUT N/O N/A COS R	Points IN C	Photographs WATER SUPPLY & DISPOSAL Point	Photographs IN	TEM

																ITEM		54	MEM							53	Mari
																Photographs			Photographs	Î							Photographs
		Total Non-Compliant Observations	Non-Critical Items Observed (Primary Foundation, Core)	Critical Items Observed (Frimary, Primary Foundation)	ITEMS OBSERVED	Inspection records (e.g., incoming product, facility, production area)	Veriance request and epproval, Time as a Public Health Control Procedure	Pest control records	Required Logs; Time as a Public Health Control, Receiving Temperature, perasite destruction	Senitation records	Calibration records	Equipment monitoring end meintenence records	Temperature control racords	Employee training records	Water quelity and supply records, graese frep cleaning record, ansul system cleaning records and tags current. Fire extinguisher tags current	RECORD CHECKLIST		Required records available: shellstock tags, parasite destruction. Time As a Public Health Control, required logs	PRODUCTION RECORDS	Provide Written employee health policy.	Procedures for responding to vortiting & diarrheal events	FO G. Local BOH Regulation	Smokine	Anti-Cankina	constant Advisor rusings about the cast (ACC)	All conficult	Photographs CONFORMANCE WITH APPROVED PROCEDURES (WT 1 pt for all)
S 6						_	_						_					1	Points	1	1	1	1	1			Points
						×		×		×		×	×	×				×	NI S			l	×		†	×	Z
											1				к				QUT	×	1	н					OUT N/O
		4	4	D			×		×	L			L						N/O							┖	N/O
						L	L	L					L	L				L	N/A COS			L	Ц		×.	_	N/A COS
 	005≃ C	N/A= Not Applicable	N/O= Not Observed	DUT= 0	N=	L	_	L	_				_	_	_		_		cos			L	Ц		1	╀	П
epeat V	orrecte	ot App	ot Obse	ut of Co	IN= In Compliance	L	L	sta		ne ne			Ļ	_	Z	Н		L	R	_	_	No	Н	70	+	R2	72
R= Repeat Violation	COS≈ Corrected on Sight	icable	rved	OUT= Out of Compliance	iance			states pest control does not leave records.		need thermal strip log and sanitizer logs.					No grease trap records				COMMENTS			No records available		no anti choking		#2586957 exp 8/25/21 David Magglant	

Additional Notes:

calendar days of receipt of this order.

The spray above the handwash sink in the dishwasher makes use of the sink difficult. The spray could be removed as it is not in use eccording to the manager for ease of use for the handwash sink and to prevent spray hose from resting in the basin. All temperatures were noted to be in proper range for hot holding at the line. All wares will go through the dishwasher until such time as the warewash sink deemer system is properly installed.

Diagrams:

hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) suspension or revocation of the food establishment permit and cessation of food establishment operations. If an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This OFFICIAL ORDER FOR CORRECTION: Based on an Inspection today, the items checked indicate violations of the

aggneved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health

45 minutes. Went over noted items with manager on this visit, Time not included in this time in and out, Was able to look at physical premises on 1/22/19 after visit to the high school. I was in the facility for approximately All the signage was removed from the warewash area and needs to be replaced. It was taken to North by last manager, recoup and maintenance of 41 or less for ambient air temmperatures and freezers to keep foods frozen to the touch. Freezer has an issue with icing and condensation. This should be corrected. Cold units should be set to 36F to ensure

Town of Plymouth Public Health Departmen RETAIL FOOD INSPECTION FORM
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томи ог Ргүмойтн

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

30. Other DATE OF RE-INSPECTION: within 10 days of receipt of this order. (600.063) 29. Special Requirements and submitted to the Board of Health at the above address 28. Poisonous or Toxic Materials (FC-7)(590.008) have a right to a hearing. Your request must be in writing (FC.6)(590.007)27. Physical Facility establishment operations. If aggrieved by this order, you 26. Water, Plumbing and Waste (Fc-5)(590.006) the food establishment permit and cessation of food (FC-4)(590.005) 25. Equipment and Utensils cited in this report may result in suspension or revocation of (FC-3)(590.004) 24. Food and Food Protection order of the Board of Health. Failure to correct violations 23. Management and Personnel (FC-2)(690.003) by a Board of Health member or its agent constitutes an N D 590.000/Federal Food Code. This report, when signed below diliseH lo today, the items checked indicate violations of 105 CMR immediately or within 90 days as determined by the Board Official Order for Correction: Based on an inspection of Health. Non-critical (N) violations must be corrected and Risk Factors (Red Items 1-22): immediately or within 10 days as determined by the Board To Foodborne Illnesses Interventions Items) Critical (C) violations marked must be corrected Number of Violated Provisions Related Violations Related to Good Retail Practices (Blue □ 22. Posting of Consumer Advisories 11. Good Hygienic Practices $\overline{\mathsf{CO}}$ NSUMER ADVISORY 10. Proper Adequate Handwashing 21. Food and Food Preparation for HSP Food Contact Surfaces Cleaning and Sanitizing REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) Separation/Segregation/Protection .8 🗌 20. Time As a Public Health Control PROTECTION FROM CONTAMINATION 19. Hot and Cold Holding Conformance with Approved Procedures/HACCP Plans 🔲 18. Cooling Tags/Records/Accuracy of Ingredient Statements '9 🔲 D17. Reheating Receiving/Condition .e 🗆 16. Cooking Temperatures 4. Food and Water from Approved Source TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) FDOD FROM APPROVED SOURCE □ 15. Toxic Chemicals Personnel with Infections Restricted/Excluded 14. Approved Food or Color Additives Reporting of Diseases by Food Employee and PIC PROTECTION FROM CHEMICALS НТЈАЗН ЗЗХОЈЧМЗ 13. Handwash Facilities I 1. PIC Assigned / Knowledgeable / Duties 12. Prevention of Contamination from Hands FOOD PROTECTION MANAGEMENT (a) 600.068 ezanatawA nagrallA action as determined by the Board of Health. Violations marked may pose an imminent health hazard and require immediate corrective (7) 600.068 Tobacco Anti-Choking (3)600.062Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) Non-compliance with: violated. Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) V W :JnO _l Other_ Permit No. Inspector HACCP Person in Charge (PIC) **emiT** tnialgmoD lanenee Bed & Breakfast gnabect Illness Caterer Owner ---HACCP Y/N Pre-operation Temporary ×805 :ajed Mobile Telephone Previous Inspection Level Residential Kitchen Re-inspection Risk Address Retail **Poutine** Food Service Type of Inspection Type of Operation(s) Name

PROTECTION FROM CONTAMINATION Cross-contamination

Handwashing Cleanser, Availability	11,105-6	
Devices	11 390 7	
Supplied with Soap end Hand Drying		
Accessibility, Operation and Maintainance	5-205.11	
Location and Placement*	2-204:11	
Numbers and Capacities*	5-203.11	
Conveniently Located and Accessible		
Handwash Facilities		ΕI
Employees*		
Preventing Contamination from	290.004(E)	
Prevention of Contamination from Manda		15
Preventing Contamination When Tasting*	31.105-5	
Mouth*		
Discharges from the Eyes, Mose and	21.101-2	
Eating, Drinking or Using Tobacco*	11.101-2	
Good Hyglenic Practices		II
When to Wash*	2-301.14	
Cleaning Procedure*	21.106-2	
Clean Condition - Hands and Arms*	2-301.11	
Proper, Adequate Handwashing	11.1000	10
Chemical*		1
Methods of Sanitization - Hot Water and	11.807-4	
Food Contact Surfaces of Equipment*	11 202 7	1
Frequency of Sanitation of Utensils and	11.207-₽	
Contact Surfaces and Utensils*	11 602 7	1
Cleaning Frequency of Equipment Food-	11,20∂- <u>₽</u>	1
Utensils Clean*	11 607 4	1
Equipment Food Contact Surfaces and	(A)11.10∂- <u>Þ</u>	
concentration and hardness*	(4)11 10) /	1
Chemical Sanitization - temp., pH,	₩11.102-₽	
Sanitization Temperatures*	777 102 7	1
Mechanical Warewashing - Hot Water	4-501.112	1
Sanitization Temperatures*	011 102 7	1
Manual Warewashing - Hot Water	III'10S-₽	
Food Contact Surfaces	111 102 7	6
Food*		1
Discarding or Reconditioning Unsafe	11.107-5	
F00d		1
Disposition of Adulterated or Contaminated		
Returned Food and Reservice of Food*	3-306.14(A)(B)	
Contamination from the Consumer		7
Utensils*		1
Food Contact with Equipment and	3-30 4 .11	
Washing Fruits and Vegetables*	3-302.15	7
Food Protection*	3-302.11(A)	7
Contamination from the Environment		1
Other*		
Raw Animal Foods Separated from Each	(S)(A)11,20E-E	
Contamination from Raw Ingradients		1
Cooked and RTE Foods*		1
Raw Animal Foods Separated from	(I)(A)II.S0E-E	
Cross-contamination		8

Hand Drying Provision

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

•	HTJABH BBY	CIDITO	
	Person in charge - duties	2-103.11	
	Demonstration of Knowledge*	(a)£00.092	
	Assignment of Responsibility*	(A)£00.062	I
	ROTECTION MANAGEMENT	FOOD P	

ובב עבשרוע	OT-IWE	
Responsibility of the person in charge to require reporting by food employees and applicants*	(2)800.003(7
Responsibility Of A Food Emplyee Ot An Applicant To Report To The Person In Charge*	(Ŧ)£00.092	
Reporting by Person in Charge*	(Đ)£00;065	
Exclusions and Restrictions*	590.003(T)	3
Removal of Exclusions and Restrictions	590.003(E)	

	21.601-8	Conformance with Approved Procedures*
	3-502.12	Reduced oxygen packaging, criteria*
	3-502.11	Specialized Processing Methods*
L		Conformance with Approved Procedures
	(L)\$00.092	Labeling of Ingredients*
	3-402.12	Records, Creation and Retention*
	3-402.11	Parasite Destruction*
		Tagas/Records: Flsh Products
	3-203.12	Shellstock Identification Maintained*
	3-202.18	Shellstock Identification*
9		Tags/Records: Shellstock
	3-101-1	Food Safe and Unadulterated*
	3-202.15	Package Integrity*
	3-202.11	PHFs Received at Proper Temperatures*
S		Receiving/Condition
	3-201.17	Game Animals*
	290.004(C)	*smoondsuM bliW
	3-202.18	Shellstock Identification Present*
		Regulatory Authority
		Game and Wild Mushrooms Approved by
	3-201,15	Molluscan Shellfish from MSSP Listed Sowces*
	3-201,14	Fish and Recreationally Caught Molluscan Shellfish*
		Sheliffsh and Fish from an Approved Source
	290.006(B)	Water Meets Standards in 310 CMR 22.0*
	(A)300.062	Bottled Drinking Water*
	5-101.11	Drinking Water from an Approved System
	3-202.16	Ice Made From Potable Drinking Water*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.13	Shell Eggs*
	51.102-5	Fluid Milk and Milk Products*
	3-201.12	Food in a Hermetically Sealed Container*
	(8-A)}00.098	
₽		Food and Water From Regulated Sources
	1.0001	ВОМ АРРЯОУЕВ SOURCE

THE COMMONWEALTH OF MASSACHUSETTS

Z Z	bl ishment	Name: Sut	Establishment Name: Suth Elementary Date: 12 13 17 Page: Q of 2	
No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
			Notes:	
			Slunches 317-400 anches	
			Bredgest	
			unch Tuday -> pancakes sawy	
			Startin, par Joseph	
			Mer wo as photo at 205.	
			2 ENV SIR V	
	or ion With	o With Doron in Characteristics		
			□ Voluntary Compliance □	
			□ Re-inspection Scheduled □ Emergency Suspension	ž
-			□ Embargo □ Emergency Closure	
1			D Voluntary Disposal D Other	

	(11)1-00.092	Variance Requirement
	3-501.19	Time as a Public Health Control.
07		Time as a Public Health Control
	(A)31.102-E	Roasts Held at or above 130°F. *
		140°F.*
	3-501.16(A)	Hot PHFs Maintained at or above
	590.004(F)	410/420 E*
	3-501.16(B)	Cold PHFs Maintained at or below
61		PHF Hot and Cold Holding
	3-501.15	Cooling Methods for PHFs
		41°F/45°F Within 4 Hours, *
		According to Law Cooled to
	3-201.14(C)	PHF's Received at Temperatures

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

Unopened Food Package Not Re-served, *	3-801.11(C)	
Raw Seed Sprouts Not Served. *	(3)11 (00 0	
Raw or Partially Cooked Animal Food and	3-801.11(D)	
Use of Pasteurized Eggs*	(a)11.108-£	
Beverages with Warning Labels*		
Unpasteurized Pre-packaged Juices and	(A)11.108-£	J

CONSUMER ADVISORY

Pasteurized Eggs Substitute for Raw Shell Eggs*	3-302.13	
Рагіловеля, * Епосіма итгоот		
Not Otherwise Processed to Eliminate		
Animal Foods That are Raw, Undercooked or		
Consumer Advisory Posted for Consumption of	11,E08-E	77

SPECIAL REQUIREMENTS

Special Requirements.	
Practices should be debited under #29 -	
590.009 violations relating to good retail	
interventions and risk factors. Other	
above if related to foodbome illness	
debited under the appropriate sections	
residential kitchen operations should be	
catering, mobile food, temporary and	
ni (Q)-(A)900.092 noitsel lo anoitsloi V	((I)-(A)00.002
C MEMBERALO	SPECIN

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Cade and 105 CMR

30.	Ofher		
58.	Special Requirements		600.
.8Z	Poisonous or Toxic Materials	1-0H	800.
, YS	Physical Facility	FC - 6	700.
.92	Water, Plumbing and Waste	EC - 2	900
.es	Equipment and Utensils	EC - 4	300,
24.	Food and Food Protection	FC - 3	400.
.62	Management and Personnel	EC - S	500.
məjj	Good Retail Practices	2±	590,000
200,008	(000 003

Violations Related to Foodborne Miness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

_		
]		*gni103inol/J
	F1.302-7	Tracking Powders, Pest Control and
	71-206.12	Rodent Bait Stations*
	11.302-7	Restricted Use Pesticides, Critcria*
	11.202-7	Incidental Food Contact, Lubricants*
İ	7-204.14	Drying Agents, Criteria*
	7-204.12	Chemicals for Washing Produce, Criteria*
Ì	11.402-7	Sanitizers, Criteria – Chemicals*
1	11.502-7	Toxic Containers - Prohibitions*
1	7-202-12	Conditions of Use*
1	11.202-7	Restriction - Presence and Use*
7	11,102-7	Separation – Storage*
1	11,201-7	Common Name - Working Containers*
1		Containers*
	11'101-1	leniginO – noitemnolal gaitflitabl
SI		Polsonous or Toxic Substances
] 	\$1.505-8	Protection from Unapproved Additives*
	3-202.12	*savijibbA
ÞΙ		Food of Color Additives
	01111011011	CTYOUTHOW

TIME/TEMPERATURE CONTROLS

000 002 dM2 301 10 04-2 4-13 00011 1 0		
*snoH + nithiW		
Temperature Ingredients to 41°F/45°F		
Cooling PHFs Made From Ambient	3-501.14(B)	
to 41°F/45°F Within 4 Hours. *		
7°F Within 2 Hours and From 70°F		
Cooling Cooked PHFs from 140°F to	3-501.14(A)	
Proper Cooling of PHFs		81
Roasts*		
lead to snorthog bestlead grinismes!	3-403,11(E)	
140°F*		
Commercially Processed RTE Food -	3-403,11(C)	
Time*		
Microwave- 165° F 2 Minute Standing	3-403.11(B)	
PHFs 165°F 15 sec. *	3-403.11(A)&(D)	
Reheating for Hot Holding		LI
All Other PHFs - 145°F 15 sec. *	(d)(1)(A)11.104-£	
Microwave 165°F *		
Raw Animal Foods Cooked in a	3-401,12	
142°F *		
Whole-muscle, Infact Beef Steaks	3-401.11(C)(3)	
Poultry or Ratites-165°F 15 sec. *		
Stuffing Containing Fish, Meat,		
Poulity, Wild Game, Stuffed PHFs,	(E)(A)11.104-E	
*		
Ratites, Injected Meats - 155°P 15 sec.	(2)(A)11.10h-E	
Pork and Beef Roast - 130°F 121 min*	3-401,11(B)(1)(2)	
* .oos 21 7°221 - slaminA		
Comminuted Fish, Meats & Game	(2)(A)(1.1 ⁰ 4-£	
Eggs- Immediate Service 145°F15sec*]
Eggs- 155°F 15 Sec.	(2)(1)V11'10¢-E	
PHFs		
Proper Cooking Temperatures for		91

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

4 45	1	4	43	42	4		5 8	3 30	37	36	E	1 25	¥.	33	MBTT	32	31	30	29	METT	28	27	E	26	25	MELL
p, Pf			-	C	P,P1,C		7	0	C	n		٥	P,C	C		Pf,C	P	P,Pf	2		٦	P		Pf, C	P,Pf,C	
Motographs RESPONSIBLE PERSON IN CHARGE Cantilled Pood Protection Manager, \$2-102,12(A) PIC is present, knowledgeable, understands samtary controls, demonstrates		Soiled linens properly stored.	Seperation of maintenance rooms and equipment, laundry facilities by partition.	Premises mainteined free of litter, unnecesary items and articles, cleaning maintenance	insecticides and rodenticides ere used and elored so as to prevent contamination of foed atoms. Obtogents, sentitzons and other cleaning supplies are used in e sefs, effective manner, Hazardous meléndish are kept in their original containers and stored seperate from the meterials. §7-202.12, §7-203.11, §7-101.11, §7-201.11	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items properly equipped end properly ventilated. Dressing rooms ere maintained in good physical repair,	and revent confarmation by dust, and/or other airtorne substances.	Adequate lighting provided for sufficient candlo light. Frixtures properly shielded or use of shaller creat bulbs. All quarty and worldson are storaged to remove avvices to best for equipment and about	Walts, cellings, attached equipment, properly constructed, good repair, clean Walf & celling surfaces as required. Dustless cleaning methods used as needed.	Proper floor construction, proper floor covening installed, floors graded with drained as required, floor and well jurneture covered. Floors in good repair and clean, Dustless cleaning methods used as pended.	Photographs FLOORS, WALLS & CEILINGS	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pasts. No evidence of posits prosent	Outside promises ara free from tresh, etc., flee of herborages, breeding places for rodents, insects, and other pests. Outside areas (foeds, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	Sufficient covered trash recepticles present in adequate number, leak proof, insect/rodent roof, emptied with edequate frequency, clean.	Photographs FACILITY AND GROUNDS	Tollet facilities: properly constructed, self closing doors, factures in good repair, supplied with soap and lowels in dispenserul hand-drying devices, cleaned, covered sanitary depoal recepticle, handwisch signage present. Tollet facilities have self-closing doors and doors do not open into areas where food is exposed to afforme contamination and are adequately separated from food processing and storage areas.	Adequate handwashing facilities, easily accessible, designed, instelled. §5-202.12	Plumbing installed preventing cross connection, back elphonage, backflow.	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pi	Photographs PLUMBING	Sewaga disposal approved, Proper disposel of weste water in approved disposellaciilles (le etra sints)	Water supply is from an approved source and water supply is sufficient for the operations in	Photographs WATER SUPPLY & DISPOSAL	No re-use of single service containers for food or chemical storage	Single sorvice articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that a wents contamination	Photographs PROTECTION FROM CONTAMINATION
Points	ŀ	٠,	- ,	-	ω -	4	h	1	1	<u></u>	Points	w	iel 2	2	Points	2 0	H.A.P	2	\neg	5	LS	3	Points	1	1	Points
× Z		۲,	κ,	<	×	×		×	×		ž	×	×	×	ž	×	×	×	×	z	×	×	z	×	×	Z
OUT N/O							ш			ы	TUO				TUO					PU			TUO			TUO
	1										N/O	я			N/O					Š			N/O	ı		OUT N/O N/A COS
N/A COS		Į									N/A				N/A					NA.			N/A			N/A
	-	+	+				+	\sqcup			COS R	\vdash		_	COS R			Н		0 <u>0</u>	H	Н	COS R	H		
R ITEM Code 45 590 000		2 2	A	42	41	: 2	3 8	38	37	36	~ ITEM	35	34	××	TEN	25	31	3 0			28	27	VI3TI 1	26	25	R ITEM Code
75 590 007 C	- 1		590 004	900 065	590 007	590 004	590,004	590 006	590.006	590 006	Code	590.006	900 065	590 005	Code	590.006 590.005	590,005	1590 005	\$90 005	Code	590,005	590 005	ITEM Code	26 590 004	590,004	Code
COMMENTS Chandle product our C 17 7284 Lauras Murchy #15555004 aug 8 14 71514700							The hood and ansul system are not tagged			floor under dishwasher cracked, lifting,	COMMENTS								COMMENTS				COMMENTS			COMMENTS

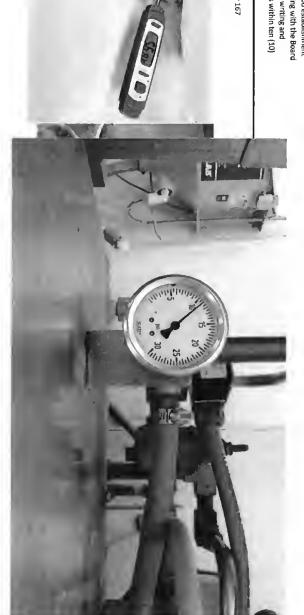
N/A= Not Applicable			D	10000	7			
	N/A		7			Total Non-Compliant Observations total points deducted		
N/O= Not Observed	N/0	L			E.	In Blue Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted	[n	
OUT= Out of Compliance	OUT		0			۰	Ī	
IN= In Compliance	Z.					ITEMS OBSERVED		Γ
	-		L	×	L	Inspection records (e.g., Incoming product, facility, production aree)		1
590 003 (d)				×	-	Variance request and approval. Time as a Public Health Control Procedure		1
				×		Past control records		
590 008				×		destruction	٢	
				×	ŀ	Senilation records		1
				×		Calibration records		
				×		Equipment monitoring and maintenance records		
				×		Temperature control records		
				<u> </u>		Employee training records		
				×		water quality and supply records, grease trap cleaning record, ansut system cleaning records and tags current, Fire extinguisher tags current		
ITEM Code COMMENTS	OTEN			Н		Photographs RECORD CHECKLIST	Photo	Mari
lawar.	-	-						
				×		firm is currently licensed by the regulatory authority having jurisdiction.	PLY02	1
local records are not capital house the plumber clear the grease trap advised about for regulations.				× :		F.O.G. Local BOH Regulation	PLYO1	I
590 011 (A)	+	1		×	+	Anti-Chokin	MOZ	1
17A1	T			_	Т		TOM	
interior Comments	COS R ITEM	N/A	0/N	N	Point	PROSECUENTS CONFORMANCE WITH APPROVED PROCEDURES	Photo	MAL
yau uuai (x)	S.C.			*	-	100 - Janos wim (2001) 12 (31-102) 14 (2000) 1	10	P
	1			*	w	Control required logs. \$3-203.1. \$3-402.11. \$3-402.12. \$3-202.18	3	1
EA Code	COO N HEW	14/2	Š	100	Politic	e: Shellston Tags, parasite destruction. Time As a Public Health	J 4d d	NI FINI
				J	1	SERVICE CONTRACTOR OF THE PROPERTY OF THE PROP		
\$90 003	53			×	H	Consumer Advisory Posted, §3-603, I I	P,C	٤.
TEM Code COMMENTS	COS R ITEN	N/A C	N/O	N OUT	Points			Mai
				$\ $				1
590 002	52			\$e	1	Procedures for responding to vortiting & diarriteal events, §2-501, 11	Pf	52
Code COMMENTS	N/A COS R ITEM Code		0/N	IN OUT	Points	Photographs HEALTH PROCEDURES	Photo	Mari
590 004	51			<u>*</u>	-	Molluskan Shellfish "fanks maintained, tested, and logs kept	7	្ន
590 004	50			×	H	nsusments and common used for measure; regulating, or resouring empetature, pr, scony, weser active, or other conditions are accurate and adequately maintained and calibrated.	P4,0	8
530 004	49			*	2	าน เบษายน arta equipment are decemed and earnicast at unavariation and any nequality or involved s. 64-502-11	7	49
Code COMMENTS	COS R ITEM	N/A C	O/N TUD	N O	Points	┺		Mati
590 003	48			×	2	Food edditives:approved and properly used, §3-202.12	P	48
Code	OUT N/O N/A COS R ITEM	N/A C	N/O	N OU	Points	Photographs FOODICOLOR ADDITIVES	Photo	TEL
בעט טענ				×	3		ŀ	L
500,000	47					ol offered. §3-801.11	v	47
Code	N/A COS R ITEM Code	N/A	š	JN OUT	Points	Photographs HIGHLY SUSCEPTABLE POPULATIONS	Photo	EM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

hot holder set at 180. top shelf 180, second 157, third 147 lower 167



TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FORM 734A A M SULKIN CO CHARLESTOWN AN

gent constitutes an to correct violations pension or revocation or essation of food of this order, you at the above address at the above address	deral Food Code. This rep of Health member or its a Board of Health. Failure report may result in sustitutions. If aggrievent operations. If aggrievent to a hearing. Your requeted to the Board of this ordeted to the solutions.	brea B e yd brea for of the cited in the cited the food ea estabilishm chare a righ cited so hood cited base contact of the contact of the cited so hood cit	23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensila (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.005) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other
d on an inspection lations of 105 CMR	der for Correction: Base tems checked indicate vic	Official Or today, the i	of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.
suc	f Violated Provisions Re orne Illnesses Interventi actors (Red Items 1.52)	To Foodbo	Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected macked must be sorrected macked must be board
	лугоруу ng of Consumet Advisories	CONSUMER Posti	11. Good Hygienic Practices □
			D 10. Proper Adequate Handwashing
	rts FOR Highly susceptigu and Food Preparation for Hi		☐ 9. Food Contact Surfaces Cleaning and Sanitizing
	As a Public Health Control		B. Separation/Segregation/Protection
	nd Cold Holding		РКОТЕСТІОИ FROM СОИТАМІИАТІОИ
		18. Cooli	7. Conformance with Approved Procedures/HACCP Plans
		alaa .71 □	G. Tags/Records/Accuracy of Ingredient Statements
	ing Temperatures		notibnoJ\pring\Condition ☐
ly Hazardous Foods)	Islinato9) SJORTKOD SRUTAS		4. Food and Water from Approved Source
	Chemicals	oixoT .3↑ 🔲	FOOD FROM APPROVED SOURCE
	savitibbA toloC or Colot Additives	nqqA .41 □	3. Personnel with Infections Restricted/Excluded
	FROM CHEMICALS		S. Reporting of Diseases by Food Employee and PIC
	səifilise7 d ə sw	Dis, Hand	EMPLOYEE HEALTH
spueH r	notion of Contamination fron		FOOD PROTECTION MANAGEMENT 1. PIC Assigned Knowledgeable Duties
Non-compliance with: 590.009 (E) 590.009 (F) 500.009 (G)	e corrective Tobaco		Violations Related to Foodborne Illness interventions and violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.
	e(s) and a citation of	narrative pag	Each violation' checked requires an explanation on the r violated.
□ Other	Permit No.	:JuO	Inspector (Coo.)
appAH ☐		əmiT In:	Person in Charge (PIC) MILL FLIL
Suspect Illness General Complaint	Caterer ☐ Bed & Breakfast		Owner Town of Philade
Date:	Mobile ☐ Temporary	N/Y 900AH	0501.050.05
Previous Inspection	Residential Kitchen	Level	pago valdabil OI
지 유o utine 기유e-inspection	Y Food Service Retail	Risk	Address Address
Type of Inspection	Type of Operation(s)	LIPIE	9 amsN
			FOOD ESTABLISHMENT INSPECTION REPORT

PROTECTION FROM CONTAMINATION Cross-contamination

23	61 106 7	
9	11,105-6	Handwashing Cleanser, Availability
7		Devices Supplied with Soep and Hand Drying
5	11.202-2	Accessibility, Operation and Maintainance
5	5-204.11	Location and Placement*
	11.502-2	Numbers and Capacities*
		Conveniently Located and Accessible
EI		Handwash Facilities
		Employees*
	290.004(E)	Preventing Contamination from
12		Prevention of Contamination from Hands
€ .	3-301.12	Preventing Contamination When Tasting*
7	21.101-2	Discharges from the Eyes, Nose and Mouth*
_	11.101-5	Eating, Drinking or Using Tobacco*
II	11 107 6	Good Myglenic Practices
	P1.10E-Z	When to Wash*
	21.10E.S	Cleaning Procedure*
_	11.105.5	Clean Condition - Hands and Arms*
10	11 102 6	Proper, Adequate Handwashing
101		Chemical*
<u></u> t	11.507-4	Methods of Sanitization - Hot Water and
		Food Contact Surfaces of Equipment*
<u>.†</u>	11.20 <i>T-</i> 1	Frequency of Sanitation of Utensils and
)- 1 5	11.508- <u>1</u>	Cleaning Frequency of Equipment Food- Contact Surfaces and Utensils*
\vdash	11 203 1	Utensils Clean*
)· D	(A)11.100-t	Equipment Food Contact Surfaces and
		concentration and hardness*
<u>`-</u>	#11'10S-#	Chemical Sanitization - temp., pH,
		Sanitization Temperatures*
``	1-501,112	Mechanical Warewashing - Hot Water
	******	Sanitization Temperatures*
	111'102-1	Manual Warewashing - Hot Water
6		Food Contact Surfaces
:-ε	11.107-8	Discarding or Reconditioning Unsafe
		Disposition of Adulterated or Contaminated Food
:-ε	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Contamination from the Consumer
\neg		*slizns1U
	11.405-8	Food Contact with Equipment and
	3-302,15	*zəldasəyəV bra sıtırı grinisaW
3-2	(A)11.S0E-8	Food Protection*
		Contamination from the Environment
	(S)(A)11.20E-8	Raw Animal Foods Separated from Each Other*
	(0)(4)11 000 (Contamination from Raw ingredients
_		Cooked and RTE Foods*
3-5	(1)(A)11.S0E-8	Raw Animal Foods Separated from
8		Cross-contamination

Hand Drying Provision

6-301.12

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

	Person in charge - duties	11.501-2
4	Demonstration of Knowledge	590.003(B)
	Assignment of Responsibility	(A)£00.002

	(E)E00.09(E)	Removal of Exclusions and Restrictions
ε	590.003(D)	Exclusions and Restrictions*
	590.003(G)	Reporting by Person in Charge*
		Charge*
		Applicant To Report To The Person In
L	(4)£00.092	Responsibility Of A Food Emplyee Or An
١.		applicants*
		require reporting by food employees and
7	(D)£00.003	Responsibility of the person in charge to
	EMPLO	VEE HEALTH

	8-103.12	Conformance with Approved Procedures*
	3-502.12	Reduced oxygen packaging, entena*
	3-502.11	Specialized Processing Methods*
L		Conformance with Approved Procedures /HACCP Pians
	(T)\$00.098	Labeling of Ingredients*
	3.402.12	Records, Creation and Retention*
	3-402.11	Parasite Destruction*
		Tags/Records: Fish Products
	3-203.12	Shellstock Identification Maintained*
	3-202.18	Shellstock Identification*
9		Tags/Records: Shellstock
,	3-101-11	Food Safe and Unadulterated*
	3-202.15	Package Integrity*
	3-202.11	PHFs Received at Proper Temperatures*
ς		Receiving/Condition
	3-201.17	*slaminA 3msD
	290.004(C)	*amoordsuM bliW
	3-202.18	Shellstock Identification Present*
		Geme and Wild Mushrooms Approved by Regulatory Authority
	3-201.15	Molluscan Shellfish from NSSP Listed Sowces*
	3-201.14	Fish and Recreationally Caught Molluscan
		Shelifish and Fish from an Approved Source
	290.006(B)	Water Meets Standards in 310 CMR 22.0*
	(A)300.068	Bottled Drinking Water*
	11.101-2	Drinking Water from an Approved System*
	3-202-16	Ice Made From Potable Drinking Water*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.13	Shell Eggs*
	£1.102-E	Fluid Milk and Milk Products*
	3-201.12	Food in a Hermetically Sealed Container*
_	(A-A)400.092	Compliance with Food Law*
Đ		Food and Water From Regulated Sources

THE COMMONWEALTH OF MASSACHUSETTS

				Disci											ģ	S E	Esta
				ussion With											Margine	Code	Establishment Name:
			-	Discussion With Person in Charge:											V = Very (real)	C - Critical Item	
					Cold Sadwins	Apples , Orange	Sweed P. Jan		ting.	Allergues -> POS alerts	1 sharing news c. Mark	7,	Brentfoot lines 15160	Noa:	PLEASE PRINT CLEARLY	DESCRIPTION OF WIGHT TON OF GERRECTION	What Eleventory Date: 12
□ Voluntary Disposal	n Embargo	Re-inspection Scheduled	□ Voluntary Compliance	Corrective Action Required:				C	of towards						HY	AN OF GERRECTION	1)4))7 Page:_
6	E E	g .	다 1면 맛	N S				ases	2								
Other:	nergency	nergency	Employee I														ٿ اپئ
	Emergency Closure	Emergency Suspension	Employee Restriction / Exclusion	□ Yes											101	Date	of D

	(H)\$00.062	Variance Requirement
	3-201.19	Time as a Public Health Control*
70		Time as a Public Heelth Control
	3-501.16(A)	Rosstz Held at or above 130°F.
		140eE *
	(₳)∂1.10ĉ-£	Hot PHFs Maintained at or above
	(4)+00.0e2	410/420 E+
	3-501.16(B)	Cold PHFs Maintained at or below
61		PHF Hot end Cold Holding
	31.102-5	Cooling Methods for PHFs
		41°F/45°F Within 4 Hours. *
		According to Law Cooled to
	3-201·14(C)	PHFs Received at Temperatures

(92H) SNOITA_JU909 REQUIREMENTS FOR HIGHLY SUSCEPTIBLE

	1 (V/II 108°E	16
Unparteurized Pre-packaged Juices and Beverages with Waming Labels*	(A)11.108-E	17
Use of Pasteurized Eggs*	(A)11.108-E	
Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *	3-801.11(D)	
Unopened Food Package Not Re-served.	3-801.11(C)	

CONSUMER ADVISORY

Pasteurized Eggs Substitute for Raw Shell Eggs*	3-302.13	
Pathogens.* * Enador MANON		
Not Otherwise Processed to Eliminate		
Animal Foods That are Raw, Undercooked or		
Consumer Advisory Posted for Consumption of	11.E03-E	7.7

SPECIAL REQUIREMENTS

Special Requirements.	
practices should be debited under #29 –	
190.090 violations relating to good retail	
interventions and risk factors. Other	
above if related to foodborne illness	
debited under the appropriate sections	
residential kitchen operations should be	
catering, mobile food, temporary and	
Violations of Section 590.009(A)-(D) in	(G)-(A)-600.002
AL MCGOINCRID	

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Jound in the Jollowing sections of the Food Code and 105 CMR foodborne illness interventions and risk factors listed above, can be Critical and non-critical violations, which do not relate to the

_	1000 075
.0	00.000

0	Other		
.6	Special Requirements		600.
.8	Poisonous or Toxic Materials	T-04	800.
.T.	Physical Fecility	9 - DH	700.
.6.	Water, Plumbing and Wasle	FC - 5	900.
·g:	Equipment and Utensils	FC-4	200.
14	Food and Food Protection	FC-3	100
.5.	Management end Personnel	FC - 2	£00.
шө	Good Retail Practices	DH	290.000

Violations Releted to Foodborne lilness interventions end Risk Factors (Red ftems 1-22) (Cont.)

*gninotinoM
Tracking Powders, Pest Control and
Rodent Bait Stations*
Restricted Use Pesticides, Criterie*
Incidental Food Contact, Lubricants*
Drying Agents, Criteria*
Chemicals for Washing Produce, Criteria*
Sanitizers, Criteria – Chemicals*
Toxic Containers - Prohibitions*
Conditions of Use*
Restriction - Presence and Use*
Separation - Storage*
Common Name - Working Containers*
Containers*
laniginO – nobamotal gaiyibaəbl
Polsonous or Toxic Substances
Protection from Unepproved Additives*
Additives*
Food or Color Additives
M CHEMICALS
Modern M

TIME/TEMPERATURE CONTROLS

	_	♦zınoH ♦ nintiW
ļ		Temperature Ingredients to 41°F/45°F
	3-201 14(B)	Cooling PHFs Made From Ambient
		to 41°F/45°F Within 4 Hours.
		4°07 mor4 bna snoH S nithiW 4°07
	(A)41.102-E	Cooling Cooked PHFs from 140°F to
81		Proper Cooling of PHFs
	(=)	₩oasts*
	3-403.11(E)	Remaining Unsliced Portions of Beef
	(0)	140°F*
	3-403.11(C)	Commercially Processed RTE Food -
	(=)	
	3-403.11(B)	Microwave- 165° F 2 Minute Standing
	(G)&(A)11.E01-E	PHFs 165°F 15 sec. *
41		Reheating for Hot Holding
	(d)(1)(A)(1.101-E	All Other PHFs - 145°F 15 sec. •
		Microweve 165°F •
	3-401.12	Raw Animal Foods Cooked in a
		142oE *
	3-401.11(C)(3)	Whole-musele, Intact Beef Steaks
		Poultry or Ratites-165°F 15 sec.
		Stuffing Containing Fish, Meat,
	(£)(A)11.104-E	Poultry, Wild Game, Stuffed PHFs,
	(S)(A)[1.10 1 -8	Ratites, Injected Meats - 155°F 15 see.
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
	i	Animals - 155°F 15 sec. *
	(S)(A) 11.10 1- 8	Comminuted Fish, Meats & Game
		Eggs- Immediate Service 145°F15see*
	(2)(1)AJ1.101-E	Eggs- 155°F 15 Sec.
		PHFs
91		Proper Cooking Temperatures for

• Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

	24 590 004				×	-	Proper equipment/utensils storage, handling, to prevent contamination.	24
	23 590,004				×	₽	Norticod-contact surfaces of utensits & equipment clean	23 C
Curting boards badly scorred and stained.	22 590,004			2		~	FOOD-CONTROL SCHOOLS OF U.S. THIS & RECEIPTINGS COURT, Service 71	1,
	590 004				×	~		1
	21 590.003		_			İ	wiping cloths properly stored clean and dry or in a earnitzing solution.	21 C
COMMENTS	ITB Code	20	N/O N/A COS	OUT	Z	Points	PROTECTION FROM CONTAMINATION	ITEM Photo
	-	-	1	ŀ	ļ,	ļ		ı
	590 004				<	ы.	The imperature, chemical concentration, exposure time for equipment and utensits §4-501.111-115, §4-703.11, §4-702.11. §4-602.11. §4-602.12, §4-601.11(A)	20 P
		1			1	\neg	Sanitization rinse (not water - chemical). Proper sanitization of food contact surfaces through	1
	590,005				×	~	Wesh and ninse water is clean, and at proper temperature	19 Pf
	18 590,004				×	<u> </u>	Tablewares and Equipment is pre-flushed, screped, and soaked prior to cleaning.	18 C
No way to verify water temperatures without thermal srips or maximum holding thermometer when	590.004			₽		1	Temperature and psi gauges are accurate, 4-501.113	2
	500.004	-			,	1	Proper chemical test kits, measured devices for phythermal strips, and long are propert	17
	16				<	,	Dishwashing facilities approved design, adequately constructed, maintained, installed,	16 PF,C
	15 590,007				×		Nonfood-conflact surfaces designed, constructed, maintained, installed, located	1
	14 590,007		1		×	2	Food-contact surfaces designed, constructed, maintained, installed, located	T
COMMENTS	ITEM Code	Z	N/O N/A COS	our 1	Z	Points	Protographs EQUIPMENT & UTENSILS; DESIGN, CONSTRUCTION & INSTALLATION	
	590,002				×	1	aprons, proper glove use	13 6
	590				×	w	verse dechain whiles and	T
	12 590 003	-			×	w	mouth observed. 8: 401.12 Proper eating, tasting, drinking. Smoking restricted. §2-401.11, §3-501.12	12 P.C
	590 002				_		reporteble diseases. §2-201.11, §2-201.12, §2-201.13 No discharge from eyes, nose, or	11 P
COMMENTS	ITEM Code	R	N/O N/A COS	OUT	ž	Points	Photographs EMPLOYEE HEALTH	
	o sou bus			F	ļ	ļ		н
	to see one	1		1	٠,		n use food dispensing utensils properly stored	10 06
	5				<	u	We bare hand contact with ready-to-eat foods, proper identals used, or approved atternate method properly fellowed, §3-301.11(E)(1)-(7)(B) 301.11(D)(1)-(7)(B) 301.11(B)(1)-(7)(B) 301.12.§2-301.14	9 P,Pf,C
	590 003				×	ω	containes stored of floor. Washing fruits and vegolables, §3-302.11, §3-304.11, §3-304.11, §3-306.13/A)	0 5,71,10
	\$ 590 003				×	1,7	Frod projected distinct previously served, recontinuously, and univarience services & transportation Englishment of the projec	÷
	1				×	Т	Proper despetation of returned acceptance operations and unotic food \$3.305.1	1
					×	,_	Thermometers are present, on epicuously placed, accurate, calibrated, present	
insufficient temperature control units to mainain product emperature. No cold holding line, Suggest	4 590 004			2	l	2	Adequate facilities to maintain product temperature, thermometers provided	4 Pf
Foods were noted out of temperaure	550 003	×		ω		w	cooking, cooling, reheating, holding, display service and transportation §3-401.11, §3-501.14, §3-501.18, §3-501.19	
	2 !		;		Т		Potentially hazardous food meets tempereture requirements during storage, preparation.	v
COMMENTS	ITEM Fode	70° 8	N/O N/A	TUIO	Ž	Polote	PROSPER FOOD PROTECTION	Photo
Must properly label foods by common name, food dio not have common name and transferred information from master carton.	590.007			2		2	iteme must be properly date marking & disposition: date prepared, date frozen, date thawed expiration date. §3-501.17	2 P, Pł,C
	590 003(A)				×	ω	nonadulterated, in good condition, records available §3-201.11, §3-202.11, §3-202.15	
Marini (Part 17)	T.	1			1		-	2
COMMENTS	TEM Code	COS R	N/O N/A	OUT	ź	Points	Photographs SOURCE OF FOOD	TEM Photo
					Business Emall:	Busine	ber: 1087, 1086	License/Permit Number:
Suspect Illness, Complaint, or Other	spect Illness, Co	-	mfliegel@plymouthk12.ma,u-	mfliegel		Email:	Ĺ	Type of Establishment:
Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation,	pes of Inspection	_	4	Z	ture:	Signature:	ion: routine	Purpose of Inspection:
used to prevent such foodborne illness and/or injury.	ed to prevent si	Į.	Fliegel	michele Fliegel	Received by:	Recei	นกห้าอพาก	Last Insp. Date:
illness and/or injury. Public health interventions are control measures	ness and/or inju		N	- 11	ture:	Signature:	508	Phone:
as the most prevalent contributing factors of foodborne	identified as the n	_		Marcia	Inspection by:	200	70 Plympton Rd	Address:
e illness risk factors are important practices of procedures	Foodborne ilines:	FI 52.23	1:30 DATE:		12:25 Out:	Ā	West Elementary	

TTEM Photograph	Ц	Points	Z	OUT	N/O	OUT N/O N/A COS R	S		ITEM Code	de	COMMENTS
25 P,Pf,C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents confamination.	1	×	1					25 590	004	
26 Pf, C	No re-use of single service conteiners for food or chemical storage		×		ı	ı			26 590.	004	
ITEM Photographs	* WATER SUPPLY & DISPOSAL	Points	ž	OUT	O/N TUO		N/A COS	, n	R ITEM Code	d.	COMMENTS
v			×						27 590	200 (
28 P	Sewage disposal approved. Proper disposal of waste water in approved disposalfacilities (re-	ω	×						28 590		
			١	ĺ	1	١	ľ	I	1	١	
TEM Photographs	PLUMBING	5	Z	ουτ	N/O	N/A	N/A COS	70 31	ITEM Code	de	
29 C	Location, installation, maintenance (te dripping faucets, leaking pipes, improperly wasting pipe	1	×		Ī				29 590	200	COMMENTS
30 P.Pf	Plumbing installed preventing cross connection, back siphonage, backflow,	2	×						30 590	005	
31 Pf	Adequate hendwashing facilities, easily accessible, designed, installed §5-202,12	3	×						31 590	200 (
32 Pf,C	Tollet facilities: properly constructed, self closing doors, fedures in good repair, supplied with soap end towels in dispensers/ hand-drying devices, cleaned, covered sentiary dispoal		İ						32		
	recapticle, hant/wash signage present. Totlet facilities have self-closing droats and doors do not open into areas where food is exposed to airbome contamination and are adequately separated from food processing and storage areas.	J	<				1.		590	0.006	
TEM Photographs	FACILITY AND GROUNDS	Points	ž	TUO	N/O	N/O N/A COS	8	7	ITEM Code	de	
C	Sufficent covered trash recepticles present in adequate number, leak proof, insect/rodent mode em tied with adequate frequency clean	2	×			I			33 590	2005	
34 Pf,C	Outside premises the free from trash, etc., free of harborages, breeding places for rodents, insects, and other pests. Outside oreas (pasts, yards, disposal systems) powide adequate intellage and on protocopitative a source of contamination, Controlled instruction.								34	3000	
		2	×						-		
35 C	Coors, windows, and other openings are protected to eliminate entry by insects, indental its No evidence of inits present		×			П			35 590.	300,	
ITEM Photograph	Photographs FLOORS, WALLS & CEILINGS	Points	₹	OUT	N/O	N/A	cos	R	ITEM Cod	de	COMMENTS
36 C	Proper floor construction, proper floor covering installed, floors graded with draifled as required, floor and wall juncture covered. Floors in good repair and dean, Dustless cleaning methods used as needed.	1	×						36 590	900	Floor by dishwasher needs repair.
37 C	Walls, ceilings, attached equipment, properly constructed, good repair, dean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	177	×						37 590	900	
38 C	Adequate lighting provided for sufficient candle light, Fixtures properly shielded or use of sharter prood bulbs	ь	×						38 590.	900,	
39 C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and an enterprise and contamination by dust, and/or other airborne substances	1	×						99 590	004	
ф С	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items properly equipped and properly ventitied Dressing rooms are nainfained in good physical repeir.	_	•						40 590	004	
P,Pf,C	insectioides and rodernizides are used and stored so as to prevent contamination of food tems. Detergents, sanitizers and other cleaning supplies are used in a sefe, effective manner. Hazardous materiels are kept in their original containers and stored separate from row materials \$7-202.12, \$7-203.11, \$7-101.11, \$7-201.11	ω	×						41 590.	1,007	
C	Premises maintained free of litter, unnecesary items and articles, cleaning maintenence a unbment are arty stored.	ц	×					_	42 590	900	
С	Seperation of maintenance rooms and equipment, laundry facilities by partition.	Д,	× ,						43 590	004	
44 C	Solled linens properly stored.	1	×						44 590	004	
TEM Photographs	RESPONSIBLE PERSON IN CHARGE	Points	Z	9	N N	OUT N/O N/A COS R ITEM Code	8	7	00	de	COMMENTS
45 C	102.12(A)	w	×			П			45 590	590 (JD2 C	mithele fliegel exp 8.24.27, 15506895; jessica macdonald exp 8.74.19 15506502
7	brought profess duties \$1.00.11							_	46 590 002	200 065	

																		M	7	PL	3	3	E.W.	55	54 P.Pt,C	MEM		53 P,C	-	ш	53 PF	Mall	51 P	1,0	s g	49 P	MEM	F	48	Mari	1	47 P	ITEM
			3	In Red														Photos	KCIDZ	LUATA	MOZ	MOI	ŀ		2,5	۰		Ď			1	Photographs	Ů	ř		Ĭ	PhotoL			Photo	1		Photographs
The second secon	Total Non-Compliant Observations total points deducted	1	+	led Risk Factors Observed (Priority) pts. Deducted	ITEMS OBSERVED	inspection records (e.g., incoming product, facility, production area)	validice request and approval, limit as a Fuolic realth Control Procedure	Victoria regular and annual Time on a Bublic Handle Control Booking	Description	Required Logs. Time as a Public Health Control, Receiving Temperature, parasite destruction	Sanitation records	Calibration records	Equipment monitoring and maintenance records	Temperature control records	Employee training records	records and Jags current, Fire extinguisher tags current	I	Photographs RECORD CHECKLIST	Firm is currently licensed by the regulatory administry having jurisdiction	F.O. G. Local BOH Regulation	Anti-Looking	Alle en Certificate	CONFORMANCE WITH AFFROYED PROCEDURES	C. Sance with variance/ alized process/HACCP. §8-103.12, §3-302.14	required records available; shelistock tags, parasite destruction, time As a Public Health Control required loss, 63-203.12, 63-402.11, 63-402.12, 63-202.18	mongraphs SPECIAL PROCESSES		Consumer Advisory Posted §3-603 11	CONSUMER ADVISORY POSTED	TO A COMPANY OF THE PROPERTY OF A CONTINUE O		MEALTH PROCEDURES	Molluskan Shelfrish Tanks maintained, tested, and logs kept	activity, or other conditions are accurate and adequataly maintained and cellstated	evoid confidmination of food products. SA-802.11 Instruments and controls used for measuring requisiting or recording temperature pH acidity water	All utensis and equipment are cleaned and sanitized at intervals that are frequent enough to	Photographs EQUIPMENT AND UTENSILS		Food additives:approved and properly used §3-202,12	Photographs FOOD/COLOR ADDITIVES		Paetuerzed foods used: prohibited foods not offered. §3-801.11	HIGHLY SUSCEPTABLE POPULATIONS
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COS- Carractal as state	N/A= Not Applicable	MACHINE COSEIVED		OUT= Out of Compliance	IN= In Compliance		390,003(a)	DOI:		590.008							1	de		local	S90,UII (A)	590.D11(A)	rae	PATROD DES	E00 065	ode		590 003	ode	2710 066	anna l	de l	590.004	590,004		590,004	Code		590.003	Code		590 003	ode
Sight	ile			llance														COMMENTS		Not having hood cleaned and tagged.	Need Training	1.29.24 michele fliegel	COMMENIA						COMMENTS	MIDSL DAVE WHELL NOTION IS COLLED DO ICY.	Airthan Line North Control policy	COMMENTS					COMMENTS						



OFFICIAL DRDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations, if aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

ADDITIONAL NOTES:

150 to 200 student meals lunches 90 breakfasts Temperatures Taken: